

THE NATIONAL

JUNE 12, 1954

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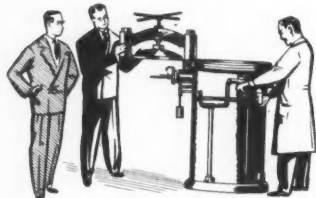


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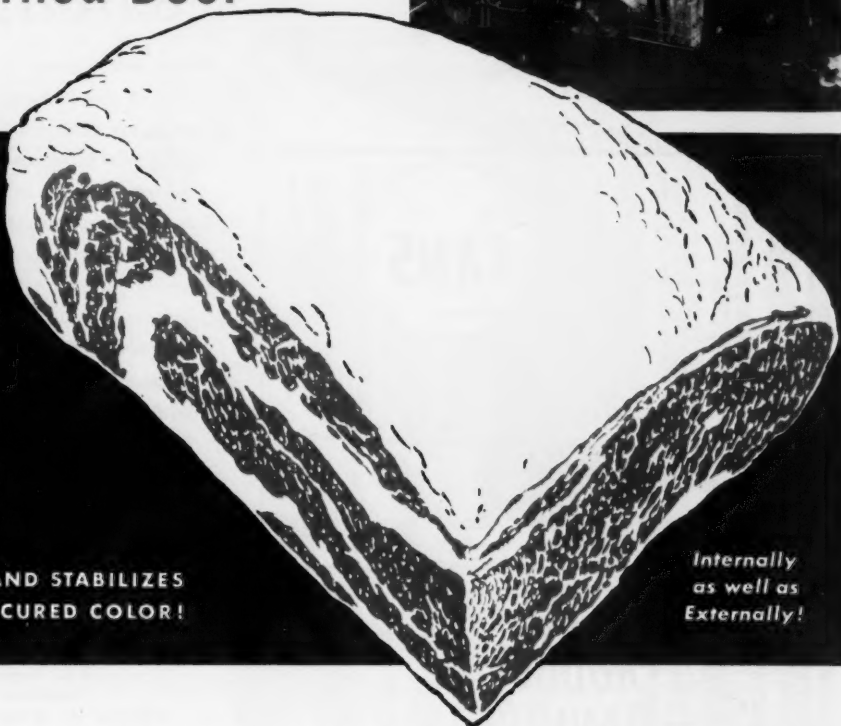
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# Gone is the day of "DEAD GRAY" COLOR in Corned Beef



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MORE SALABLE PINK CURED COLOR!



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Patents Applied for

Another "First"  
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# THE NATIONAL *Provisioner*

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(Mail and Wire)

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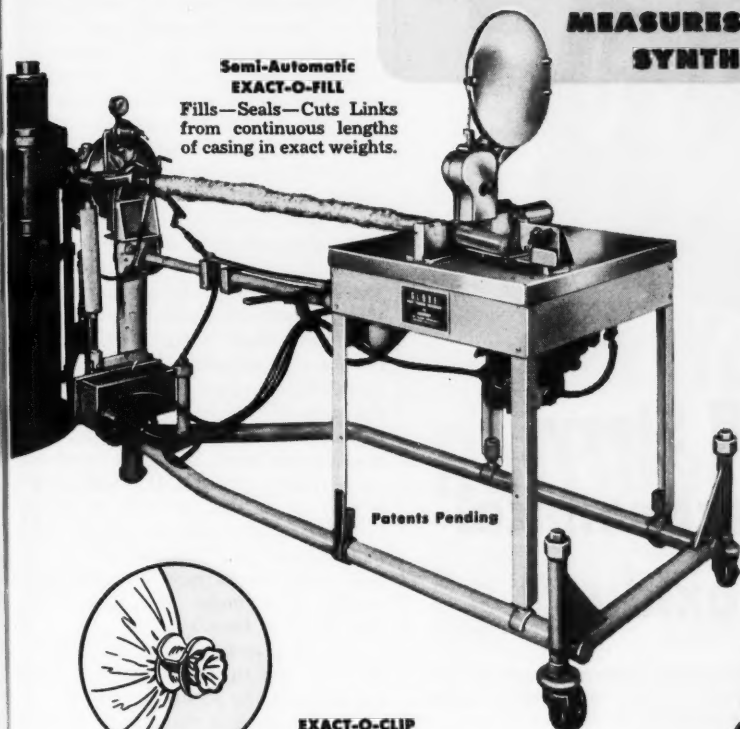
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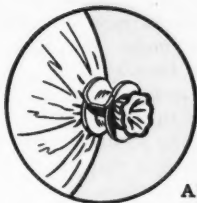
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Fills—Seals—Cuts Links  
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Air tight — pressure  
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separate unit.



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Gathers and seals casing  
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— closes both ends of link  
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cost closure clips — air op-  
erated — Available as sepa-  
rate unit.



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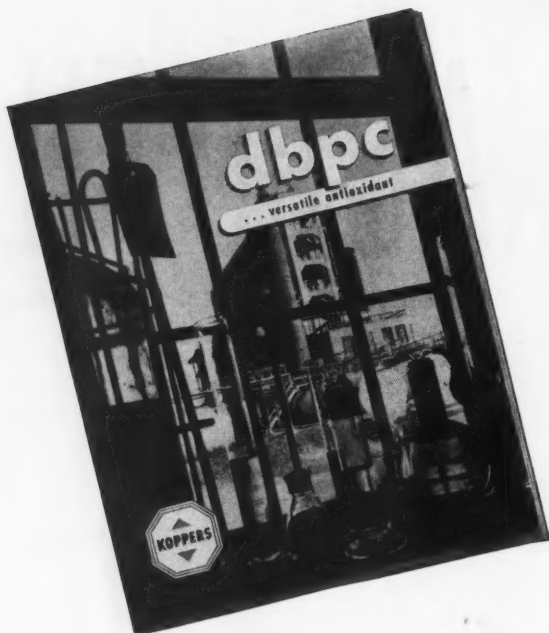


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# Koppers Chemicals

## LETTERS

*An old reader of the magazine  
comments on an editorial.*

Editor THE NATIONAL PROVISIONER:

In regard to the editorial in the May 15 issue, "Don't Starve Out Meat Inspection," I want to say that I feel this is one time that all allied in the industry should rally to the colors and vigorously oppose any cutting or refusal of expansion relative to meat inspection. I think it is absolutely ridiculous and entirely out of order to reduce the effectiveness of inspection for a paltry \$135,000.

We all know the condition of things in the industry prior to the commencing of federal meat inspection. We know how sorely much of our local inspection is in need of improvement today. For example, the Chicago Veterinary Medical Association has a plan for inspection which closely follows the federal system, but it cannot force Illinois cities to adopt it as a uniform program for all cities in the state. We all know that the federal inspection legend and inspection number constitute our only guarantee of quality products. It would seem to any of us that so vital an item as good meat would get more and more attention all the time, until such time as all plants, local or interstate, would come under the inspection laws in some form.

As federal money is thrown around for many foolish things, why not cut out some of the foolish spending instead of hurting a real health measure? Were inspection ever cut to where it was of no real value, the horse meat scandal would be a joke compared to some of the conditions that might be attempted. I hope this idea is "squashed flat."

Frank H. Baur

*A reader likes the new type and  
style of editorial presentation in the  
magazine.*

Editor THE NATIONAL PROVISIONER:

I want to add my congratulations to the many you are undoubtedly receiving on your redesigned publication.

The larger, varied type—the new headings—and the new method of presentation make for easier and faster reading. And I like, too, the new setup on "The Meat Trail" pages, especially the capping of individuals' names. Again, congratulations.

G. O. Mayer  
Vice President  
Oscar Mayer & Co.

THE NATIONAL PROVISIONER

The head of a dairy products firm declares dry milk-fortified sausage isn't "adulterated."

Editor THE NATIONAL PROVISIONER:

Recently a few of our Ohio sausage makers were found to be using more nonfat dry milk solids than the law permits. I made the following statement to the newspapers:

"In your newspaper you carried an article covering a sausage maker being fined, charged with adulteration. The adulteration was caused by using more dry milk than the law permits.

"Webster defines adulteration—to reduce quality. We believe any fair-minded person will agree that milk, whether dry or fluid, does not reduce quality as it supplies calcium needed by the youngest to the oldest.

"The fact is, percentages of dry milk are permitted in the different states, and if the percentage is exceeded it seems only fair that the charge should be a 'violation' of the law and not adulteration."

"The following is an analysis of beef, pork and veal, of best quality, most likely used in the manufacture of sausage, as compared with nonfat dry milk:

	Beef	Pork	Veal	Nonfat Dry Milk
Minerals	0.9%	1.0%	1.0%	8.2%
Protein	18.1%	9.0%	20.0%	36.9%
Fat	15.2%	61.0%	8.0%	0.0%
Moisture	63.8%	29.0%	71.0%	3.0%

"Ninety-seven per cent total food solids in dry milk.

"It can be readily seen from the above figures that nonfat dry milk excels in minerals and proteins and contains much less fat and moisture.

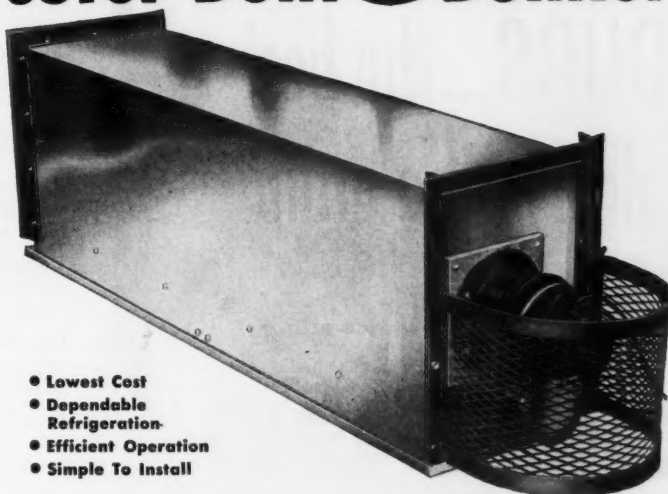
"It is evident that the charge of adulteration, unintentionally, wrongly impresses the housewife of the qualities of nonfat dry milk which, after all, is fresh, sweet liquid milk with nothing but fat and moisture removed.

"Also in this article, the public was given the impression that nonfat dry milk is a lot cheaper than meat, and that the dry milk was used to cheapen the product. There are trimmings, including hog stomachs, beef stomachs and lungs, which are considered all meat and sell for approximately 6 to 8 cents per pound. Nonfat dry milk is worth 12½¢ to 14½¢ a pound.

"We believe that in as much as the meat and milk industry are so closely allied with the U. S. Department of Agriculture, that they should both be treated fairly, as to changes made, when violations of the law are found."

Simmons Dairy  
Products, Ltd.  
Per R. S. Simmons.

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- Lowest Cost
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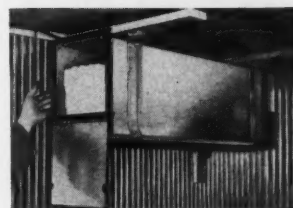
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Simple to install, Foster-Built Bunkers need only the placement of four studs and a quick wiring operation to be ready for service—and they can be removed in minutes when refrigeration is not needed.



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*It all adds up  
to a better deal  
for the man  
at the wheel . . . with new*

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**Widest, roomiest cab** of them all, with 61¾" of hiproom, 58¾" of shoulder-room! Real 3-man size!

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See your  
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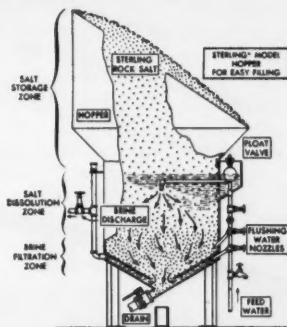


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Today, with the LIXATE Process, you merely turn a valve and there's your brine—*when* you want it—*where* you want it—*automatically* made—always 100% saturated, precisely 2.65 pounds of salt per gallon. No storage. Pipeline distribution.

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## THE LIXATE\* PROCESS



## HOW LIXATOR WORKS

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● ● Send this coupon—*today!* ● ● ● ● ● ● ● ● ● ● ● ● ●

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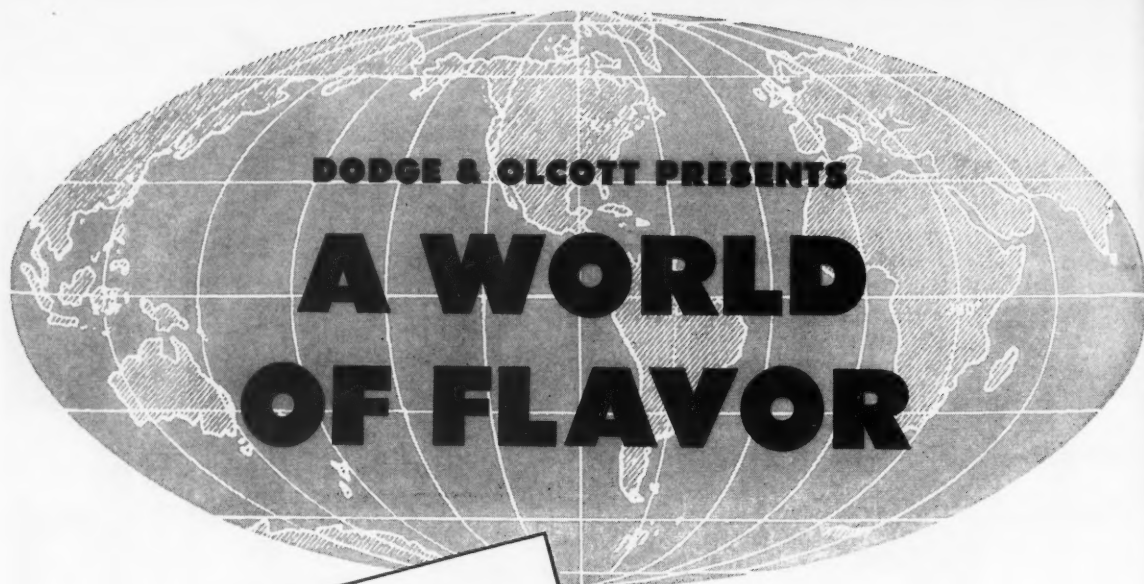
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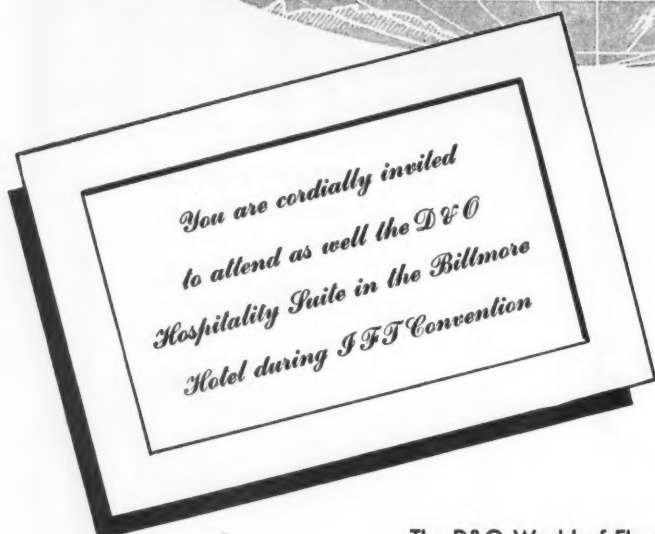
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the varied segments of the  
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JUNE

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# News and Views

THE NATIONAL

## PROVISIONER

VOL. 130 NO. 24

JUNE 12, 1954

### Prices and Values

**P**RODUCT pricing problems which confront the meat industry at a time like the present have a deep and direct significance for the DAILY MARKET AND NEWS SERVICE, which is operated by The National Provisioner publishing company. Because these problems are a part of our "daily bread", at the PROVISIONER, it is appropriate that some of their aspects be discussed here.

In this column during the next month we intend to talk about a market service — our own — and tell how it operates and discuss its advantages and limitations. We believe that both the meat industry and the DMS will benefit from such an explanation.

As a beginning we wish to state a principle: The DMS reports verified *prices* and interprets the market on the basis of *prices*. It does not claim to report *values*, nor does it believe that any agency could truthfully reflect values which would be acceptable to more than a handful of buyers and sellers in the meat industry.

Price is a fact; a carload of standard grade 10/12 bellies sold on the free market at a certain time on a specific day at 47½¢, f.o.b. Chicago.

Value is an opinion and varies with the situation of the person who makes the evaluation.

The seller in the transaction mentioned above may have *believed* that the value of the bellies was 48¢, because they cost him that much to produce. The buyer may have *believed* that he would have a hard job moving them through the retail level to consumers if he paid higher than 47¢. The price of 47½¢ represented the level at which the two ideas of value were compromised.

Under other circumstances of supply and demand the seller, or the buyer, may be able to impose his idea of value on his opposite. Whatever the circumstances, the result is a price — and the price is a *fact* which any packer or processor should use or reject or weight or discount according to his own situation.

**NIMPA Members Contemplating** an expansion program will be able to get top-level advice about financing at one of the nine workshop clinics to be held simultaneously following the convention luncheon meeting Tuesday, June 15.

W. Norbert Engles, deputy administrator for financial assistance, Small Business Administration, Washington, D. C., will be a member of the panel of experts at the plant management clinic, which will be conducted in Room 734 of the Palmer House, John A. Killick, NIMPA executive secretary, announced. He said that the plant management clinic will emphasize such vital fiscal, financial and executive matters as when to expand and how to go about it. Room numbers of the other Tuesday afternoon clinics are: Costs and Reports (Accounting), 736; Sausage, 738; Curing, 732; Labor Relations, 733; Safety, 740; Housewife's View, 739; Purchasing, 731, and Public Relations, 743.

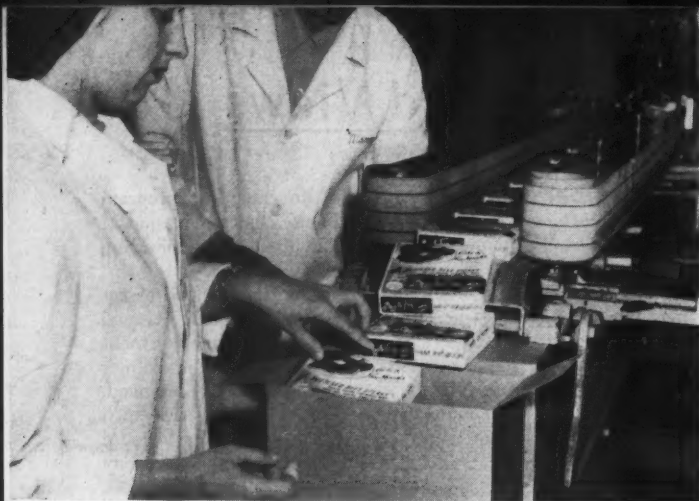
A record attendance was assured on the eve of the 13th annual meeting as the Palmer House reported room reservations were 20 per cent ahead of last year. Two more hospitality rooms also were assigned late in the week, bringing the total on the eighth floor to 86. M. A. Delph Co., Inc., will be in Suite 897-898 and M. M. M., Inc., in Room 819.

**Though Summer Hasn't Officially** arrived, plans for fall annual meetings are well underway at the American Meat Institute, Chicago, and the National Renderers Association, seventh regional area, San Angelo, Tex. Names of meat packing employees with long industry service records are being requested by the AMI for the traditional presentation ceremony in their honor to be held during the Institute's 49th annual meeting October 8-12 in the Palmer House, Chicago. The AMI also is making arrangements now for the assignment of convention hospitality rooms.

Denver for the first time will be the site of the renderers' area convention on Tuesday, September 21. Among the speakers will be John J. Hamel, jr., national president, who will report on conditions abroad. Hamel has been attending the International Association of Seed Crushers Congress in Cannes, France, and plans to visit several European countries to look further into the fats and oils situation.

**Protests Against Any Cut** being made in appropriations for federal meat inspection were made to practically every U. S. senator this week by the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL. "There is already a shortage of inspectors and drastic cuts in appropriation for this service could make the whole meat inspection service inadequate and nearly worthless," the AFL telegrams said. The Senate has restored to the 1955 appropriation the \$135,000 needed to prevent a cut in inspection personnel and now must get this version accepted by a House-Senate conference committee.

**Striking at the Core** of the Administration's farm program, the House Agriculture Committee voted Tuesday to extend the present 90 per cent price support program for another year. President Eisenhower had requested that the high rigid supports be terminated at the end of this year with the substitution of a program of flexible supports. Following the committee's 21 to 8 vote, Secretary of Agriculture Ezra Taft Benson said he will recommend a Presidential veto of any general farm bill continuing the high mandatory props.

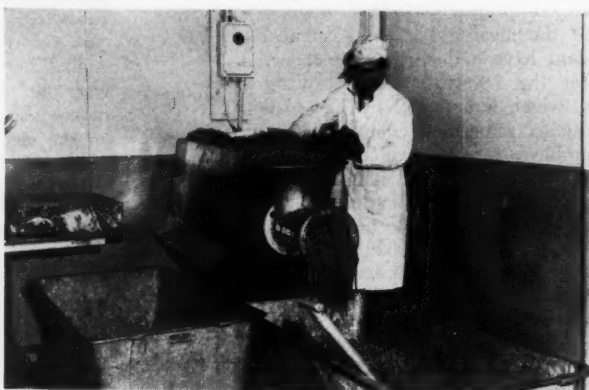


# Wyandot's Frozelea

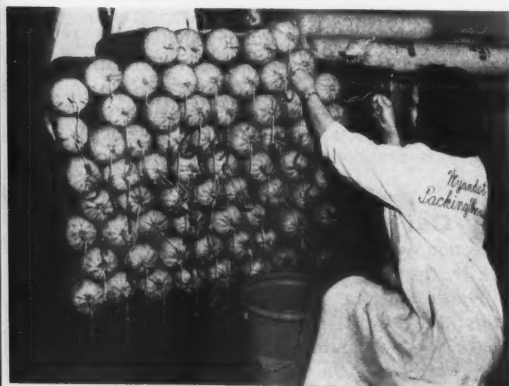
CONSUMER size packages pass through pressure sealing belt and into cartons for freezing.



BLOCKS OF FROZEN meats are cut on band saw . . .



RUN through grinder . . .



STUFFED into logs . . .



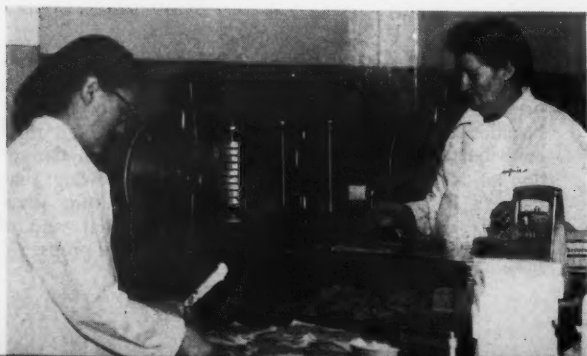
HUNG in freezer cars . . .



STRIPPED of casings . . .

SLICED and buttered before packaging and . . .

CHECK-SCALED and boxed.



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## A Packaging Feature

# Meats Success Story

From a shoestring start in 1949, with six employees and an old slaughterhouse, Wyandot now produces 20,000 lbs. of frosted meats a week for self-service selling



SET ON landscaped knoll, plant makes pleasing appearance.

**A** LITTLE known firm, Wyandot Meat Products, Inc., from a little known place, Nevada, Ohio, is putting itself on the meat industry map as a pioneer in fabricated frosted meat products for self-service sales.

Growing with the expanding frozen food industry, this progressive plant recently enlarged its production and freezer facilities.

Under the guidance of George G. Lichvarik, general manager, Wyandot first began operations in 1949 in what had formerly been a small country slaughtering plant. Six employees were on the payroll.

Management originally planned to slaughter but soon found out that the tempo of a highly specialized frozen meats operation was much too fast to permit a sideline venture. All meats used in this now federally inspected house are purchased.

The plant had to be renovated before efficient frozen meats operations could be started. Lichvarik first began a rigid sanitation program geared to daily cleanup and scheduled painting. The place literally glistens in-

side and out for it is redone every two years with a suitable Steelcote paint.

This painting program, coupled with modest improvements in employee comfort facilities, has done much to improve worker morale and to minimize labor turnover in the predominantly farm community. Today the plant employs 35 persons.

With the addition of a new  $-5^{\circ}$  F. holding room, capacity 100,000 lbs., the plant has achieved an orderly and controlled put through operation. The room is chilled by a York direct expansion coil.

An aisleway separates the plant office from the freezer section. Of necessity, all movement of either raw materials or finished product is under management observation. Product can move via this route into the grinding room. Held at  $36^{\circ}$  F., the boxed or barreled raw material is sufficiently tempered to permit handling on a Vaughn saw. It is cut into suitable strips and then fed to the Globe grinder.

The ground meats move into the refrigerated manufacturing room

where they are handled in one of two ways, depending on which of two types of frosted meat they are to become.

The first of these types, product intended for buttered beef steaks or patented cubed steaks (beef, veal or pork) ends up in the freezer as logs. The second type, beef patties, are molded by machine, then placed and frozen on metal trays.

The steak items are stuffed with a Buffalo unit into Visking fibrous casings. Known as logs, these casings contain approximately 12 lbs. of ground meats. They are stacked on a flat hand truck. Before they are stuffed, the casings are first tied with a Hercules unit and looped. A worker places a metal hook in the loop.

The hand truck is moved to a unique ten-car Salem freezer. The logs are hung in place in a car at the door of the freezer. The car travels a predetermined route within the freezer which is held at  $-15^{\circ}$  F. Capacity of the cars is 8,000 lbs. a day.

The operator need not enter the freezer at any time, for he can control

INSPECTOR watches patty forming . . . STEAKS are tendered and . . . PLACED on freezer tray.





**VIEW OF SHARP FREEZER** storage shows wide variety of packaging materials used, including cartons, V-8 boxes, logs and slack barrels.

the movement of the cars electrically from the outside. Logs remain in the freezer overnight and then are removed and placed in  $-5^{\circ}$  storage or in the tempering room.

Adjacent to the car-freezer room, the tempering room is insulated only with cork and thus allows the temperature of the logs to rise slowly. When they reach  $29^{\circ}$  F., they are ready for slicing.

First, the log is stripped of its fibrous casing. An employee simply runs a knife over the surface of the log and then pulls off the casing.

Slicing is accomplished with a battery of three U.S. Slicing Machine units which stack product by slice count.

Management has been pleased with the fibrous casing logs. Earlier it had used metal molds. The molds were satisfactory; however, operations were limited to the 250 carried in stock. Further, the molds did not permit an orderly stock piling of frozen product for anticipated peak demands as do the logs. While it is true that meats could have been removed from the molds and then stored, an additional wrapping operation would have been necessary.

The fibrous casings permit the plant to freeze a maximum of 8,000 lbs. per day and allow the frozen product to be stock piled. The casings protect product until it is ready for slicing. Management reports that the cost of stuffing product in the casings runs about 1c per pound. The casing has the additional advantages of easy handling, small storage space and no cleanup problem.

The logs are sliced so that each slice weighs two ounces. Slices are placed on K.V.P. parchment sheets by

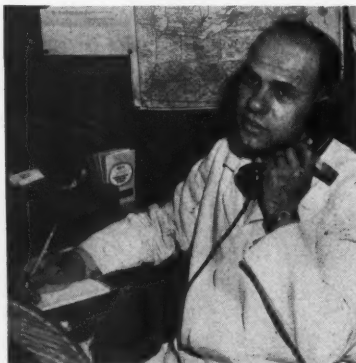
the slicing machine operator. They are then check-weighed and inserted in waxed, grease-proof boxes.

In handling buttered steaks, each stack unit is buttered with whipped butter before it is boxed. The boxes, in turn, are overwrapped and sealed with a waxed, multi-colored paper on a Hayssen machine. The unit is equipped with sealing elements which press the box from the top and bottom and from the sides.

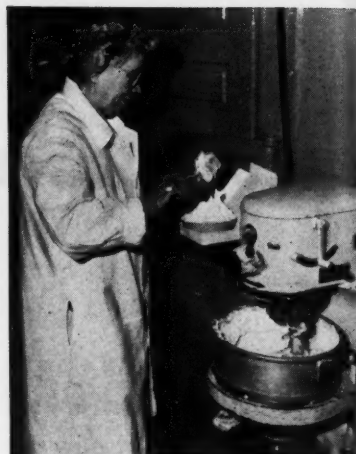
The machine uses rolled film and seals approximately 40 packages per minute. The packages, in turn, are packed in a fibreboard box and moved into the  $-5^{\circ}$  storage cooler to await shipment.

If product is to be made into beef patties, it is given a coarser grind and then run through a Hollymatic patty former which shapes them to the desired size and weight. The patty is then tendered on a Federal Steak-maker, placed on parchment and then on stainless metal trays.

The trays are transported to the



**GEORGE LICHVARIK**, general manager, orders extra raw materials in anticipation of greater summer demand for frosted meats.



**BUTTER** for steaks is heated and whipped by slow-speed beater.

Salem freezer and held there for 15 minutes. Time and temperature are recorded on Brown controllers. The trays are removed from the freezer, product is placed in waxed board boxes and overwrapped on the Hayssen machine.

Wyandot currently fabricates about 20,000 lbs. of frosted meats per week. Of this about 80 per cent is in consumer-sized 8-oz. packages and the balance in bulk, institutional packs.

More than half of the firm's output is sold under private labels; however, it does sell under a Wyandot brand and is now introducing a new package in Michigan under the brand name, Sizzle Fry.

The company transports product in its own trucks to distributors in a five-state area and plans to expand into other states.

In the plant's compact engine room is included a York ammonia compressor for the  $-5^{\circ}$  storage room and the grinding room, and two Freon units which refrigerate the car-freezer unit and the manufacturing room. A Westinghouse air compressor and a gas-fired hot water heater are used. In a separate building is housed a 5,800-gph. Deming deep well pump. Specialty Paper Products Co. supplies both the waxed box and waxed paper overwrap used in packaging. Tables in the manufacturing room were furnished by Koch Supplies.

With an eye to future expansion, the plant has acquired additional land and has equipped its tempering cooler for eventual conversion to a car-freezer. Lichvarik believes the firm will continue to prosper as the economy and convenience of frosted fabricated meats becomes more widely known and accepted by the public.

U. S. SLICING MACHINE COMPANY, INC.

ANNOUNCES

# **three important new developments**

— offering a wide range of new benefits

**NEW** — Heavy Duty *high-speed* Bacon Slicer, Model 4

**NEW** — Automatic Scaling Device for Automatic Luncheon Meat Slicer

**NEW** — *Stainless Steel* Tendersteak Machine, Model 702-SS

U. S. Slicing Machine Company, Inc. extends to you  
a cordial invitation to visit their exhibit during the show.

U. S. representatives will be on hand to provide  
you with all the facts concerning these new products  
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LaPorte, Indiana



The VOLUME-RATED line  
of food machines and scales

## Packaging

# New Unit Speeds Packing of Meats in Fibrous Casings



WORKER examines uniformly stuffed-packed product.

**T**HE appearance of any sausage product contributes, in a large degree, to its saleability. Boneless cured and/or smoked meats moving into retail channels in fibrous casings are no exception.

While the fibrous casing itself has greatly expanded the variety of boneless cured-smoked meats by providing the industry with an attractive and economical processing-packaging container, the sales potential of these meats has been further increased by the development of pressure packing. The most recent of these mechanical packing techniques is the Soli-Tie machine developed by Vac-Tie Fasteners, Inc., Elizabeth, N.J.

The technique takes advantage of the inherent strength of the fibrous casing to mechanically compress cured boneless meats in the casing prior to smoking. The compression gives the meats a compact bulkiness that greatly

enhances the value of the product irrespective of how it is sold. The fibrous casing has a tensile strength that can withstand the limits of air pressure as applied in the meat industry.

If the processed product is to be sliced in the plant for consumer-type packaging, the Vac-Tie compressed product slices out to the very ends. This was attested to by R. Wojcicki, smoked meats foreman of Hygrade Food Product Corp.'s Newark plant, where the unit underwent extensive production testing. There is virtually no waste in terms of ends. In the consumer package itself, all the slices are uniform and of the eye-appealing center cut type.

If the product is to be sold as a "stick" product, its no ends feature is equally attractive to the retailer who slices it to order. Furthermore, in the sausage case display, the product

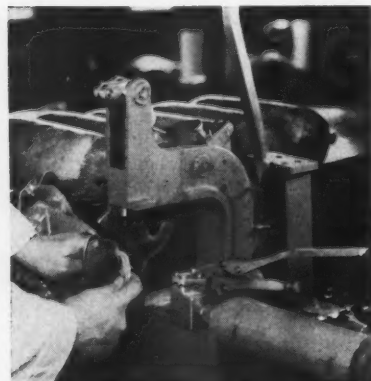
shows to maximum advantage. There will be no dips in the surface of the fibrous casing, as is frequently the case with hand packed product.

The multi-colored printing of the fibrous casing will not be marred by shriveling caused by the imperfect hand packing technique. The packers brand logo, product identification, and his name will retain the full eye appeal imparted to the casing by the printing job.

Compared with the hand pressure packing method, the new technique assures a uniformly better packing which in turn makes for better slicing. The product is firm and all jelly pockets are eliminated.

In terms of productivity, the new technique is vastly superior to hand packing, according to Wojcicki. It will easily lower hand pressure packing costs by 50 per cent, he said.

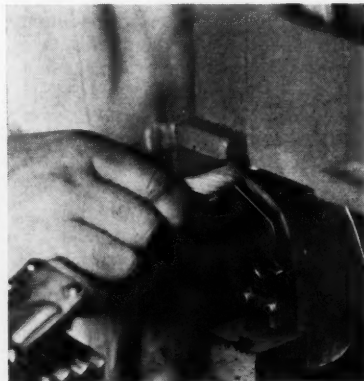
One Soli-Tie unit easily can keep



1—Worker makes first tie . . .



2—Product is stuffed out . . .



3—Casing neck placed in collar.



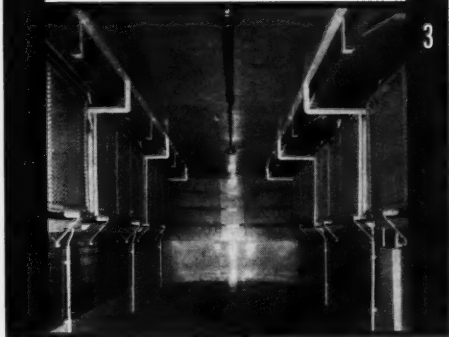


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Now, you can eliminate the guesswork in picking a truck refrigeration system that is best for your particular requirements. Kold-Hold engineers, with 6 different systems to choose from can provide equipment that will give you the exact temperatures you want as long as you want them. They will tailor a system to your needs using a variety of highside and lowside units. These include such highsides as the Kold-Trux "Mobilmatic" Unit, a mounted compressor, or make-and-break assemblies, coupled to such lowsides as Kold-Hold "Hold-Over" Plates, Thin Plates, Serpentine Quick-Action Plates or Blowers.

Send the details of your problems to Kold-Hold Today.

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Kold-Hold Engineers will be happy to analyze your refrigeration problems and make recommendations without obligating you in any way. Simply check the form below and attach it to your letterhead.

**1** **ESKIMO PIE** semi-trailer is refrigerated to below freezing temperatures automatically through use of a Kold-Trux "Mobilmatic" Unit. Temperatures are thermostatically controlled.

**2** **FRANKENMUTH** Refrigerated Draft Beer Truck of the Hollander Beverage Co. is equipped with a mounted compressor and four Kold-Hold "Hold-Over" Plates. Truck temperature of 38° does not vary over 4° a day. Body by Owens Body Co.

**3** **SAM HARRIS PACKING CO.** finds use of Kold-Hold "Hold-Over" Plates in their fleet of trucks has cut shrinkage and spoilage to a minimum. They have standardized 100% on Kold-Hold Plates and Giffel Bodies.

**4** **PETER ECKRICH & SONS, INC.** use Kold-Hold "Hold-Over" Plates in 168 route delivery trucks. In over 12 years of using these plates, they have yet to replace their first plate.

Please check your business classification:

- |                                    |                                 |  |                                      |
|------------------------------------|---------------------------------|--|--------------------------------------|
| <input type="checkbox"/> Meat      | <input type="checkbox"/> Milk   | <input type="checkbox"/> Ice Cream     | <input type="checkbox"/> Frozen Food |
| <input type="checkbox"/> Wholesale | <input type="checkbox"/> Retail | <input type="checkbox"/> Over-the-Road |                                      |

Which do you prefer?

- |                                     |                                    |
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| <input type="checkbox"/> Mobilmatic | <input type="checkbox"/> Hold-Over |
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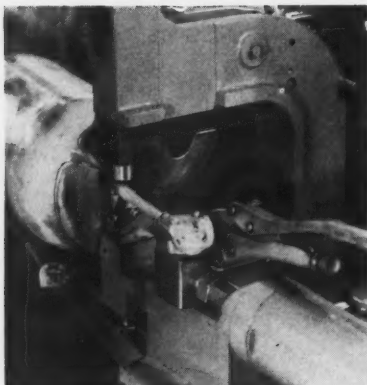
Look to Kold-Hold for the latest developments in Truck Refrigeration

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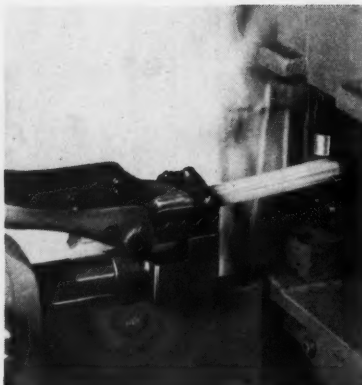
division

TRANTER MANUFACTURING, inc.,

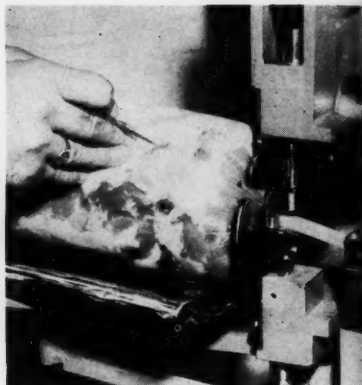
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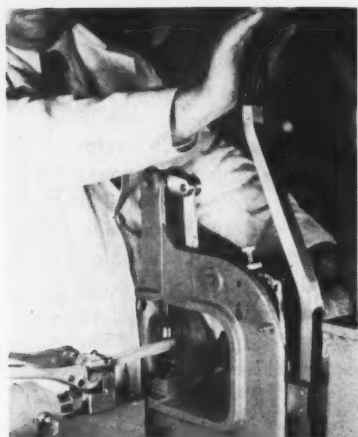
4—Piston positions closure . . .



5—Other piston pulls meat taut . . .



6—Worker pricks jelly pockets . . .



7—And activates crimping lever.

pace with the pneumatic stuffing press. One operator can make the first tie on the pre-soaked fibrous casing and also do the pressure packing. The production rate of the machine will vary with the type of product handled. The manufacturer states the machine can pressure pack as many as 360 pieces per hour with lighter product such as butts.

The new machine features on its pressure plate a horseshoe collar which allows the neck of the stuffed casing to be inserted in an easy and rapid movement. There is no need to pleat the casing nor to thread the pleat through the eyelet of the metal closure. The new machine applies and crimp-ties an open end metal closure to the neck of the casing after the desired pressure pack is achieved. The new metal fastener has a protective lip over which the actual clamp is made, forestalling any possibility of cutting the fibrous casing in the tying operation.

The production tests conducted at the Hygrade plant demonstrated the efficiency of the new horseshoe col-

lar. Depending upon the product being pressure packed, the open mouth feature of the pressure plate lessens by one or two the number of operators required to pleat, to thread and/or to tie the fibrous casing in comparisons with other pressure packing techniques.

In operational sequence, the Soli-Tie machine operator makes the first tie on the pre-soaked casing. (see Photo 1). This is a rapidly performed operation and the operator can first tie well in advance for the needs of the pneumatic press operator who stuffs the boned and cured ham into the limited stretch fibrous casing (Photo 2).

The press shown is a Sheet Metal Engineering Co. unit. The operator grasps the stuffed ham with one hand and the loose casing neck with the other hand and brings the product to the open horseshoe collar pressure plate, slipping the loose neck into the open collar and placing the ham on the holding plate of the machine. As he does this he gives the ham a slight twist to twirl the casing (Photo 3).

He then places the loose neck into the hand-operated spring-tensioned gripper jaws of the machine and with his left foot operates the clamping die piston which moves downward and forms an eyelet about the neck of the casing, and brings into position a metal fastener. At this point, however, the machine does not make the fastener closure (see Photos 4 and 5).

With his right foot he then activates the piston of the gripper jaw which pulls the product against the pressure plate until the desired degree of packing is achieved. Although the Fibrous Casing is pre-stuck for proper drainage during pressure packing and subsequent processing as the product is being packed, the operator can prick the casing where surface moisture pockets appear (Photo 6). He can turn

the product while it rests under pressure on its holding arm.

When the pressure packing is complete, he pushes the handle of the clamping piston which then makes the metal closure (see Photo 7). As stated earlier, the metal fastener is lipped and consequently eliminates any danger of cutting the fibrous casing.

The operator then cuts the surplus neck of the casing close to the metal closure and the properly packed product is ready for further processing. (See Photo at top of page 00.)

Wojcicki states that the average packinghouse employee can become proficient in the operation of the machine in a very short time. No extensive training is required.

The manufacturer asserts that the metal fasteners will not slip, loosen or corrode. Any product normally processed or packaged in fibrous casings can be pressure packed with the new machine.

### Packaging Future to Be Explored at Exposition

A top level seminar which will explore the packaging future will be inaugurated in San Francisco this summer while the industry's leaders are attending the fifth Western Packaging and Materials Handling Exposition, August 17, 18, and 19.

The panel, will probe beyond the routine everyday problems of the industry. It will consider, without restriction, the unusual needs of a changing living scheme in an atomic age. George W. Aljian, director of purchasing and packaging, California and Hawaiian Sugar Refining Corp., will act as moderator.

Concurrently, a materials handling seminar will be conducted by Professor Samuel Rubin, head of the transportation department of the University of Southern California.



**1** Sheet of 35-lb. KVP Parchment, crinkled and waxed 2 sides, placed around back of veal.



**2** Sheet is then crimped into body cavity to hold it temporarily.



**3** Stockinette bag applied from bottom and tied between hind legs.

## Low-Cost Protection for Skinned Veal

The hide on a veal can stand in the way of a sale. Most butchers lack the time or experienced help to skin it.

Skinning the carcass at the packing house solves both problems, but creates a more serious one. The skinned carcass must be protected against dirt, dust, and other contamination during shipment, as well as shrinkage.

KVP has the answer to this one. KVP Veal Wrappers of 35-lb. genuine vegetable parchment, crinkled and waxed both sides especially for this application, do the protective job with 100% satisfaction. With their exceptional wet strength, they keep veal clean

and wholesome, minimize moisture loss, reduce costly shrinkage. The wax surface assures perfect stripping.

KVP Veal Wrappers can be printed with brand name and design, in one or more colors, to help boost sales. Write for samples and particulars.

### KALAMAZOO VEGETABLE PARCHMENT COMPANY

Parchment, Kalamazoo, Michigan

BRANCH AT DEVON, PA. ASSOCIATED COMPANIES: KVP CO. OF TEXAS, HOUSTON, TEXAS—HARVEY PAPER PRODUCTS CO., STURGIS, MICH.—KVP CO. LTD., ESPANOLA, ONT.—APPLEFORD PAPER PRODUCTS LTD., HAMILTON, ONT.; MONTREAL, QUE.

Specialists in FOOD PAPERS



For Protection and Sales Appeal

## AMIF Finds New Lard Antioxidant, BHT, Works Well in Combination with BHA

**C**ULMINATING several years of research, the American Meat Institute Foundation is releasing detailed information regarding the antioxidant value of butylated hydroxytoluene (BHT) when used in lard and other animal fats and regarding the carrythrough protection afforded to foods and feeds in which BHT-treated fats have been used.

BHT is the second chemical compound to be established by Foundation research as highly efficient in inhibiting development of rancidity in animal fats and in providing carrythrough protection for food and feed products. Development of butylated hydroxyanisole (BHA), now used in some 50 per cent of all lard produced commercially and in feed grade tallows and greases, as well, was announced by the Foundation in 1948.

A new Foundation bulletin regarding BHT will present extensive test data showing that, when added to lard at the 0.01 per cent level now approved for food use, BHT's stabilizing effect on lard is essentially similar to that of BHA but that BHT's carrythrough effect is less than that of BHA. Of especial significance, however, is the Foundation's discovery that BHT and BHA are effectively synergistic and that, when used in the permitted combination of 0.01 per cent each in lard, they will provide highly satisfactory results, both in stability of the lard and in carrythrough value.

BHT—which chemically is 2,6-di-*tert*-butyl *p*-cresol and which variously may be referred to as "DTBPC," "DBPC," "Ionol," or BHT—was developed as an antioxidant for gasoline and petroleum products. Announcement that the compound had been found to be effective as an antioxidant for animal fats was made in September, 1953, by L. R. Dugan and H. R. Kraybill of the Foundation, before the division of agricultural and food chemistry of the 124th meeting of the American Chemical Society. Dr. Dugan is chief of the Foundation's division of organic chemistry and Dr. Kraybill is the Foundation's director of research.

The initial Foundation tests with BHT showed that the compound used commercially in petroleum products was effective as an antioxidant in animal fats. These tests further disclosed, however, that the commercial technical grade BHT compound contained

certain impurities that would cause discolorations, and off-odors and flavors if used in lard. These objections have been overcome by production of a highly purified BHT compound and it is this purified product that is being used in the new antioxidant preparations containing BHT which now are being marketed.

Eastman Chemical Products, Inc., is making such a combination available to the food industry under the name Tenox IV. It is composed of 20 per cent BHA and 20 per cent BHT dissolved in vegetable oil.

BHT individually provides a slightly greater AOM stability than BHA alone in most lards when each is used at 0.01 per cent concentration, according to the Foundation, the differential varying from 1½ to 7 hours in six test lards. This result is not entirely consistent, however, since BHA provided a higher stability in some lards.

Contrasting individual carrythrough activity, the Foundation studies disclosed that BHA possesses an advantage in stability accorded to pastry and potato chips, but that BHT was more nearly equivalent to BHA in protection afforded to crackers.

### Combination Increases Stability

The great promise offered by BHT as an antioxidant for lard, shortening and fat-bearing foods, the Foundation states, is found when BHT is used in combination with BHA. Synergism between the two antioxidants is quite effective and results in a stability in excess of that provided by a sum of the equivalent amounts of each antioxidant used alone. Test results show that BHT and BHA combined at 0.01 per cent of each provide a stability of some 38 hours greater than that provided by BHA at 0.02 per cent and 47½ hours greater than that provided by BHT at 0.02 per cent.

An odd characteristic of BHT is that, while it synergizes with BHA, it does not synergize with propyl gallate. BHA does synergize with propyl gallate and it is a BHA-propyl gallate-citric acid combination that proved effective in the earlier Foundation antioxidant development. In all tests conducted by the Foundation to compare the stabilizing effect of known antioxidants and combinations, the combination of BHT and BHA, both at 0.01 per cent in the lard, provided the greatest stabilizing value both in

lard and in carrythrough.

One disadvantage encountered in the use of propyl gallate or combinations of antioxidants containing propyl gallate is avoided in the BHT and BHA combination. Propyl gallate reacts with iron contamination and where traces of iron were present in lard, propyl gallate in the antioxidant was likely to form blue-black sludges beneath some lards and bluish colors in other lards and shortenings. The combination of BHT and BHA, while providing excellent AOM and carrythrough stability, is free from the problem of iron discolorations.

Toxicity and pilot plant tests have been conducted, the Foundation reported. Extensive tests of the chronic, acute and subacute toxicity of BHT have been conducted at Albany College on rats, cats, dogs, rabbits, and guinea pigs. These tests indicate that BHT is safe for use at levels far greater than those which are approved for use in edible fats and foods. The feasibility of use of BHT and combinations of BHT with BHA on a large scale have been demonstrated by pilot-plant tests conducted in two commercial establishments. The results achieved with lard in these tests demonstrated stabilities quite comparable with those obtained in the laboratory and reveal that very substantial stability is provided in volume production by the combination of BHT with BHA.

Earlier studies conducted by the Foundation have shown that BHT is effective as an antioxidant in fats added to dry dog foods. While not as effective as BHA, AMIF found BHT more satisfactory than propyl gallate or nordihydroguaiaretic acid.

### Procurement Rule Changes Announced by California

Several changes in meat procurement specifications were announced by the state of California following the recent meeting in Sacramento of WSMFA and packer representatives with the state purchasing division.

As requested, the requirement that stockinets be used for wholesale cuts and carcass meats has been discontinued and the specifications calling for carcasses "free of bruises" have been changed to read, "Free of mutilations or damaging bruises."

The weight range on beef carcasses, both commercial and utility grades, has been changed from 500-800 lbs. to 450-700 lbs. The specifications for calves and lambs also have been changed so that the state now will accept the full range of the grade, rather than the top two-thirds.



# ★ Another BARLIANT Conducted LIQUIDATION SALE

**JUNE 17 and 18**

**PARIS  
PROVISION CO.**

**PARIS, ILLINOIS**

Barliant & Company have been appointed exclusive sales agents for all the machinery and equipment at the Paris Provision Company, Paris, Illinois. Sale will take place June 17th and 18th. You are invited to inspect this equipment either before or during the sale. This will not be an

Auction but will follow the Barliant Packer Approved method of placing special low prices for quick sale on all items. Included is a complete selection of Kill Floor, Bacon Slicing, Lard Processing, Rendering, Refrigeration, Boiler Room and Office Equipment.

- 100—HOG HOIST: triangular, steel, 16' rail.
- 102—HOG SCALDING TUB: steel, 36" x 60" x 14' 9", coils, thermo-valve.
- 103—DEHAIRER: Baby Boss, 9-4 stars beaters 3" x 9", Hydraulic throw-in & throw out.
- 104—GAMBRELING TABLE: steel, 54" x 60", platform two sides & drop-off chute.
- 106—VISCERA INSPECTION TABLE: galv. 2 stainless steel pans, pan sterilizer, 2 knife sterilizing boxes.
- 108—TROLLEYS: (250) Hog Gambreling.
- 110—KNOCKING PEN: steel, self unloading.
- 113—HEAD TRUCK: 6 racks, galv. RT. wheels.
- 114—CARCASS SPLITTING SAW: B&D, electric.
- 116—TABLE: Head working, galv. 30" x 8' x 33" high, 12" back, Jaw Puller & Snout Puller.
- 117—TROLLEYS: (50) Beef, stainless steel hooks.
- 118—TRIPE SCALDER & WASHER: Anco, mtr. driven, 29" dia. x 24" long cyl., 1 1/4" perforations.
- 122—HAM SAW: B&D, electric.
- 123—SCRIBE SAW: B&D, electric.
- 124—BELLY ROLLER: Anco, single roll, galv., steel flights, mtr. driven.
- 127—TABLES: (3) Cutting & Trimming, pipe & angle frame galv., removable top, 48" x 96" x 32".
- 131—HASHER & WASHER: 26" dia. x 8' long cyl., & 5 HP. mtr.
- 132—COOKER: Jordan, steel heads, 4' 6" x 7' with 15 HP. mtr. & Cracking Pan.
- 133—HYDRAULIC PRESSES: (2) Thomas-Albright, 150 ton.
- 134—PUMPS: (2) Hydraulic, steam, 5 1/2" x 3/4" x 7".
- 135—STERILIZING LAVATORIES: (2) galv. frame & sink.
- 136—COOKER: Anco, flat heads, 3' x 7', with 7 1/2 HP. mtr. & Cracking Pan.
- 137—FILTER PRESS: 20 plates 18" dia., ratchet closing, drain cocks & drain pan.
- 138—TANK: Lard holding, 4' x 10' x 30" deep.
- 140—LARD SETTLING KETTLE: full jacketed, 43" x 33" deep, 12" high legs.
- 142—GREASE STORAGE TANK: horizontal, 8' dia. x 32' long, 12,000 gal. cap.
- 143—BACON SKINNER: Townsend, mdl. #27, mtr. driven.
- 144—BACON FORMING PRESS: Dohm & Nelke Bacon Master.
- 145—SLICER: U.S. mdl. HD. #3, with stainless steel shingling conv., metal stand.
- 151—TANK: Lard for Votator, pipe coils, 36" x 4' x 8' long.
- 152—VOTATOR: mdl. #L-51-A, complete with Cooling unit and controls.
- 153—FILLER: for Lard, Anco-Harrington, mdl. #700-648, cap. 1# to 5#.
- 155—CARTON FORMER: for Lard Cartons, foot operated, with table.
- 156—SCALE: Toledo Dial, mdl. #214, platform 54" x 76", 1000# dial, tare beams.
- 157—SCALE: Toledo Dial Track, 1000# dial, 2 tare beams.
- 158—SCALE: Toledo, Ham Pumping type, stainless steel rack.
- 159—SCALE: Toledo Dial Pan, mdl. #18-11, 200# dial & tare beam, pan, porcelain lined.
- 161—SCALE: Fairbanks Portable, exact weight, indicator.
- 162—SCALE: Toledo Dial, high column portable, 500# dial, no beams.
- 166—SCALE: Fairbanks, Stock, 20,000# cap. platform 7' 6" x 16".
- 167—SMOKEHOUSE CAGES: (14) 42" sticks, 5 stations, notched bars.
- 168—TRUCKS: (14) Nutting, wood platforms, balanced type, 30" x 60" x 15 1/2" high, pipe racks each end.
- 169—TRUCKS: (2) Liver & Offal, 4 rows of hooks, 66" long, iron wheels.
- 171—TRUCKS: (23) Sausage Meat type, galv., body size 26" x 59" x 18" deep, iron wheels.
- 172—TRUCKS: (2) shelf type, 6—24" x 35" x 2" stainless steel pans, iron wheels.
- 176—SMOKEHOUSE TREES: (17) 3 stations 12" x 36".
- 179—BOILER: Kewanee #5843X, locomotive type, 100 HP., 100# WP., with stoker, gauges & controls.
- 185—COMPRESSOR: York Ammonia, 6 1/2 x 6 1/2, 30 HP., mtr. & controls.
- 186—COMPRESSOR: Howe Ammonia, 6 x 6, 25 HP. mtr. & controls.
- 187—COMPRESSOR: Howe Ammonia, 6 x 6, 40 HP. mtr. & controls.
- 189—AIR COMPRESSOR: Weaver, A.N. 2246, type W.P. 50 with 5 HP. mtr. & storage tank.
- 190—AIR COMPRESSOR: Curtis, 3 3/4 x 1 1/4 x 3, 1 1/4 HP. mtr. & storage tank.
- 191—ATMOSPHERIC CONDENSERS: (2) Frick, Ammonia Receiver, 1—10' long, 1—12' long.
- 194—CALCULATORS: (2) Monroe electric 8 column.
- 198—DESKS: (5) 6 drawer, wood, 34 1/2" x 60".
- 199—SAFE: 2 doors, Globe Wernecke, 40" x 6' x 20 1/4", 5 shelves.
- 213—TANK: cooking for 42" sticks, 43" x 60" x 36" deep, Thermo valve.
- 221—PAN TRUCK: galv., iron wheels, 3 galv. pans with handles, 40" x 29" x 6" deep.
- 222—HOG SHACKLES: (65) for 1 1/2" round rail.
- 226—HANGERS: (400) cast iron, 10" - 9" - 8".
- 228—SMOKE MAKER: Buffalo Smoke Master.
- 229—SMOKE MAKER: handles 4 double smokehouses, controls recorder.
- 232—TIME CLOCK: electric, Cincinnati Time Recorder mdl. 510 H.E.
- 234—Lot of HAND SCRIBE SAWS, RIBBING KNIVES, HAND SEALERS, ETC.
- 241—KETTLE: steel, jacketed, 38" dia. x 28" deep, 3 legs.
- 248—PICKLE PUMP: Griffith Big Boy, mtr. & 2 Pumping Needles.

The above items are a partial listing of the various types of equipment that will be available.

This Plant is now open for inspection. Contact us for further particulars. Packers attending the NIMPA Convention will be able to discuss the sale with the Barliant &

Company Staff at the Palmer House, Room 875, June 13th to 16th. Here is your opportunity to obtain good usable equipment at less than half price.

*All items subject to prior sale and confirmation*

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## **BARLIANT & COMPANY**

**1401 W. Pershing Road (39th Street) U. S. Yards, Chicago 9, Ill.**

**CLiffside 4-6900**

**SPECIALISTS IN LIQUIDATING AND APPRAISING**



## Self-service package that brings home your bacon

Today's self-service buying habits demand a bacon package that sells itself . . . a package that moves quickly from the display case, to the shopping basket, through the check-out and home. Colorfully printed Cellophane packages catch the shopper's eye . . . show your bacon and other meat products at

their best . . . start that buying impulse!

To get your product in line with today's buying habits . . . to gain the competitive edge of modern merchandising . . . call your Du Pont packaging representative or your converter of Du Pont films. He'll work with you in planning

an effective self-service package. E. I. du Pont de Nemours & Co. (Inc.), Film Dept., Wilmington 98, Delaware.

### Why Du Pont is packaging-film headquarters

1. **WIDE VARIETY OF PACKAGING FILMS** scientifically tailored to meet the needs of varied products and packages.
2. **TECHNICAL** assistance to help you plan the most practical and efficient construction of your package.
3. **MERCHANDISING** help through continuing nation-wide surveys of buying habits, to keep your package up to date.
4. **NATIONAL ADVERTISING** to continually strengthen consumer preference for your packaged products.

## DU PONT PACKAGING FILMS

CELLOPHANE  
POLYETHYLENE • ACETATE



Better Things for Better Living  
... through Chemistry

# The Meat Trail...



THE CARPET WAS SPREAD in Chicago this week for Haile Selassie I, emperor of Ethiopia. John Holmes, president of Swift & Company, is shown as he presents a copy of "Yankee of the Yards," biography of Gustavus F. Swift, to the 62-year-old slightly-built monarch while escorting him on a tour of the Swift beef operation. Holmes also was chairman at a civic luncheon in honor of the emperor. Selassie said that unlimited opportunities exist for American capital in the development of meat packing and other industries in Ethiopia.

## Armour Appoints Hawkins General Superintendent

DEAN S. HAWKINS has been appointed general superintendent of all packinghouse operations for Armour and Company, F. W. SPECHT, president, announced. Hawkins, who has been assistant general superintendent, succeeds F. D. GREEN, retired.



D. S. HAWKINS

The new general superintendent has been with Armour for 30 years. He started his career as a clerk at the St. Joseph, Mo., plant in 1942 and held a succession of jobs there until 1933 when he was made assistant superintendent of the Chicago plant.

Three years later Hawkins became superintendent at the Mason City plant. He returned to Chicago in 1937 and became manager of the quality control department in 1945. He had been assistant general superintendent of all packinghouse operations since 1949.

## H. B. Huntington Chosen to Head New Ohio Association

H. B. HUNTINGTON, president of Scioto Provision Co., Newark, Ohio, was elected president of the new Ohio Association of Meat Packers at the state group's organizational meeting in Columbus.

Other officers elected are: vice president, E. A. SCHMIDT, president of The Schmidt Provision Co., Toledo; treasurer, H. W. JAMESON, president of David Davies, Inc., Columbus, and secretary, DALE E. MCCARTY, president of Flechtner Bros. Packing Co., Inc., Fostoria.

Also serving on the board will be: A. W. GOERING, president of The Ideal Packing Co., Cincinnati; L. B. LAVIN, president of The Sugardale Provision Co., Canton; HENRY A. LOESCH, president of Pavelka Bros. Co., Cleveland, and G. H. WALDOCK, president of G. H. Waldock, Inc., Sandusky.

Purpose of the association is to promote the interests of the industry, one of the most important in the state, and to work more closely with livestock and consumer groups in Ohio.

## 7-Year-Old Atlanta Firm Opens New \$350,000 Plant

The modern new \$350,000 plant of Redfern Sausage Co. at 1020 Howell Mill rd., N.W., Atlanta, Ga., was officially opened recently, just about seven years after the business was started in a small way by the REDFERN brothers, LESTER L. and ROBERT L.

Designed to the company's specifications by Henschien, Everds & Crombie, Chicago architects, and built by The Flagler Co., general contractor, the plant is said to be the largest of its type of one-story construction in the Southeast. It contains 12,000 sq. ft. of usable floor space, more than 4,000 of which are under refrigeration.

Robert L. Redfern is head of production and Lester L. Redfern is sales director.

## Cudahy Hospitality

Cudahy Packing Co. will maintain hospitality headquarters in Suite 1069-1070 of the Palmer House, Chicago, during the NIMPA convention June 13-16.



ARMOUR AND COMPANY employe by night, artist by day, Albert Kearns has a right to be critical of Chicago stockyards scene hanging in the office of William Wood Prince, president of the Union Stock Yard & Transit Co. and an Armour director. Kearns spent every morning for about six weeks painting it last winter after working in the Armour general office from midnight to 7 a.m. Prince saw the painting in an exhibit at the Art Institute and purchased it. Kearns, who started working for Armour in 1925, began studying at the Art Institute ten years ago.

## JOBS

THOMAS JOHNSON has joined Stark, Wetzel & Co., Inc., Indianapolis, to serve in the capacity of chief industrial engineer. He will aid in developing and establishing production standards and costs and instructing supervisory personnel in new production control methods and procedures. Johnson has had more than 15 years experience in the meat packing industry as an industrial engineer and standard and methods division manager. He also was associated with the Small Business Administration and as a consulting engineer with George Fry Associates.

New general manager of the South Memphis Stockyards is HUBERT KIERSKY, who has been assistant general manager and public relations director of the company since 1947.

FLOYD BENNETT has been appointed manager of Swift & Company's sales unit in Greenfield, Mass., succeeding N. J. BROTHERS, who has been transferred to manage the sales unit in New Bedford. Bennett formerly was manager in New Bedford. J. C. MUNDHENK has been named manager of the company's sales unit in Grand Rapids, Mich., succeeding



increase  
your  
production  
...NOW!

of  
**WIENERS**  
in  
1-lb. packages

by  
**25%**  
TO  
**33%**

with  
**PAK-FORM-R's**

(patent pending)

...and you save ¼¢  
to ¾¢ on every  
pound package!

write today  
for information to

**PACKER-  
PLAST CO.**

P. O. Box 5292 T. A.  
Denver 17, Colo.

T. H. HARB, who has retired. Munden's previous assignment was as manager of the Lansing sales unit.

V. M. MILLER, formerly manager of the Armour and Company branch at 2617 W. Madison st., Chicago, has been appointed manager of the Armour Wholesale Market in that city. He succeeds FRANK FENTON who retired recently after 38 years with the company. Miller started with Armour as a student salesman in 1931. He worked at various positions until 1944 when he became manager of the Englewood branch. He has been manager at Madison st. since 1946. C. E. WENNSTROM is the new Madison st. branch manager.

## PLANTS

Plans to build a packinghouse of cinder block construction in Littleton, Colo., have been announced by PETE ROSENDALE, a Douglas County ranch operator.

Swift & Company, which has maintained a branch office in Galveston, Tex., since 1910, closed its operations there June 2 and will service the area by truck delivery from Houston.

Empacadora Tampico, Tampico, Mexico, has boosted its beef slaughter to start supplying Mexico City with meat. Plant officials said they expect to kill as many as 600 head of cattle a day. The capital is suffering a normal seasonal shortage of fresh meat.

## DEATHS

JOHN J. HANLEY, 65, who served with Wilson & Co., Inc., for 47 years, died suddenly of a heart attack June 5, just five days after his official retirement as manager of the company's New York district sales office. Hanley joined the firm in New York in 1907 and was engaged in various capacities in several cities in the East and Midwest, becoming branch manager at Scranton, Pa., in 1925. He was named district manager of the Syracuse district in 1934 and became district manager of the New York district in 1948. Surviving are the widow, MARIE; a son, JOHN, JR., and two daughters, JANE and ELLEN.

ELRA R. DOUGLAS, office manager for the Betz Packing Co., Monrovia, Calif., for 35 years, died recently. He retired three years ago.

CHARLES ORENSTEIN, 57, owner of Mid-City Wholesale Meat Co., Milwaukee, died recently of a heart attack.

## TRAILMARKS

Greendell Packing Corp., Prattsville, N. Y., held an open house recently, giving residents of the area an opportunity to see for the first time the various operations of a packinghouse. The firm, founded in nearby Hobart in 1932, has been under federal inspection since 1945 and now has a normal capacity of about 600 cattle and 4,000 calves weekly. The company is a pioneer in the sale of boned and fabricated cuts to hotels, restaurants and other institutions. Refreshments at the open house consisted of Greendell's portion controlled meats. President of the Prattsville concern is BENJAMIN ROTHENBERG.

Winner of the third annual rookie award presented by Stark, Wetzel & Co., Inc., Indianapolis, to a driver competing in his first 500-mile race at the Indianapolis Motor Speedway was LEE CROCKETT of Columbus, Ind., who finished ninth. The company's ham "Trophy Loaf" was publicized as "a winner every year" in newspaper advertisements preceding the race.

Colorado Packing Co., Inc., La Junta, Colo., was host recently to the La Junta High School consumer economics class. VERN SAFFER, president and general manager of the concern, announced that guided tours will be arranged for any groups wishing to visit the plant.

"Selling Your Business" was the topic of E. Y. LINGLE, president of Seitz Packing Co., St. Joseph, Mo., at the spring meeting of the Missouri Society of Farm Managers and Rural Appraisers in St. Joseph. Seitz is vice president of the Chamber of Commerce in charge of the C. of C. farm program. Members of the society were luncheon guests of Armour and Company.

JOHN C. BENNER, formerly with Merrill Lynch, Pierce, Fenner and Beane, has opened his own brokerage firm, J. C. Benner Co., at 149 California st., San Francisco, to handle tallow, lard and grease. Benner has been associated with the industry on the West Coast for 18 years.

WESLEY HARDENBERGH, president of the American Meat Institute, was among the trade association executives participating in a recent conference with faculty members at the University of Illinois, designed to promote closer cooperation between the university and trade organizations. He described the AMIF research activities.



## 'Safety First' Didn't Start That Way, Recalls Accident Prevention Pioneer

"Got a cut? Put a wad of chewed chewing tobacco on it." This was standard advice when W. F. McCLELLAN, who just retired as general safety director, started to work for Armour and Company, Chicago, in 1900. In terms of service, he is probably the oldest safety man in the industry.

Looking back upon 37 years of work in safety, McClellan notes the vast differences in attitudes both on behalf of management and the employee. At the turn of the century, while definitely concerned, management was prone to accept the idea that accidents were inevitable. Now management works on the hypothesis that none is permissible.

There is a greater appreciation of the cost of any accident not only to the company but also to the employee, McClellan points out. With aid of modern cost accounting, management now knows fully the burden accidents place upon profits.

The attitude of the average worker has undergone a metamorphosis. In the beginning only a "sissy" would take heed of safety. McClellan recalls the resistance which greeted the introduction of the knife guard and the hard shell helmet. In the first instance,



AMI PLAQUE for "outstanding contribution" to safety within the meat industry is presented to William McClellan (left) by Milton W. Meyers, manager, casualty department, Wilson & Co., Inc., Chicago.

it was only through the aggressive support of "BIG JOHN" WEIMER, hog cut superintendent, that the knife guard, now the standby, was virtually forced upon the butchers.

The very definite placing of the responsibility for safety on the foreman is perhaps one of the biggest factors contributing to modern day safety, according to McClellan. Back-

ed by management, the foreman knows he must make safety his department's watchword.

McClellan started his employment as a messenger in the general office, later transferring to the mechanical department. In 1917 he was transferred to safety, a then relatively new position, and made assistant plant employment manager. McClellan recalls he had to start from scratch.

A division superintendent early disagreed about the need for protecting gears located in a loft, which McClellan saw as a potential hazard since they had to be oiled. MYRICK HARDING, general plant superintendent, backed McClellan, who recalls that this bit of moral support formed the inspirational spark he needed.

When Armour acquired the Morris interests in 1923, McClellan was made safety director on the general superintendent's office staff for the whole chain. In 1930 he was made general safety director for all Armour plants and subsidiaries. He also has been active in various safety organizations, including the safety committee of the American Meat Institute which he headed as chairman for the past 20 years.

## The Case of the Unwanted Thumbprint

BY HOWE . . . THE WORLD'S CHILLER



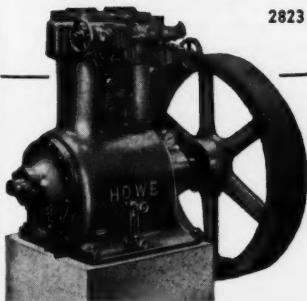
John Q. Packer studied his financial statement with dismay. "Could it mean that old 'Dirty Thumb' Obsolescence is here in my plant? Yes, there are his prints all over my profit sheet!"

Startled, "J.Q." called in the Howe "private eye". Quickly they found the culprit hiding in the obsolete, inefficient refrigeration system. The unseen losses had been robbing "J.Q." cold.

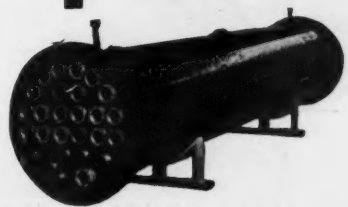
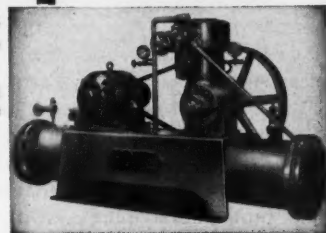
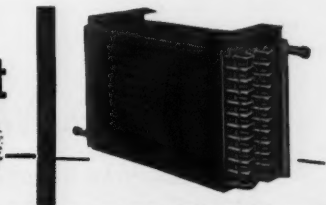
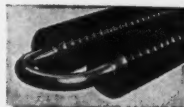
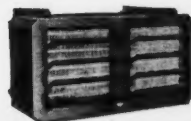
John Q. is purring like a kitten now! His new Howe equipment provides exact temperature and humidity at all times! It has cut risk of spoilage, assures better production, and keeps his products at profit peak. "The know-how of 42 years' specialization goes into those machines", said the private eye, hurrying to his next case.

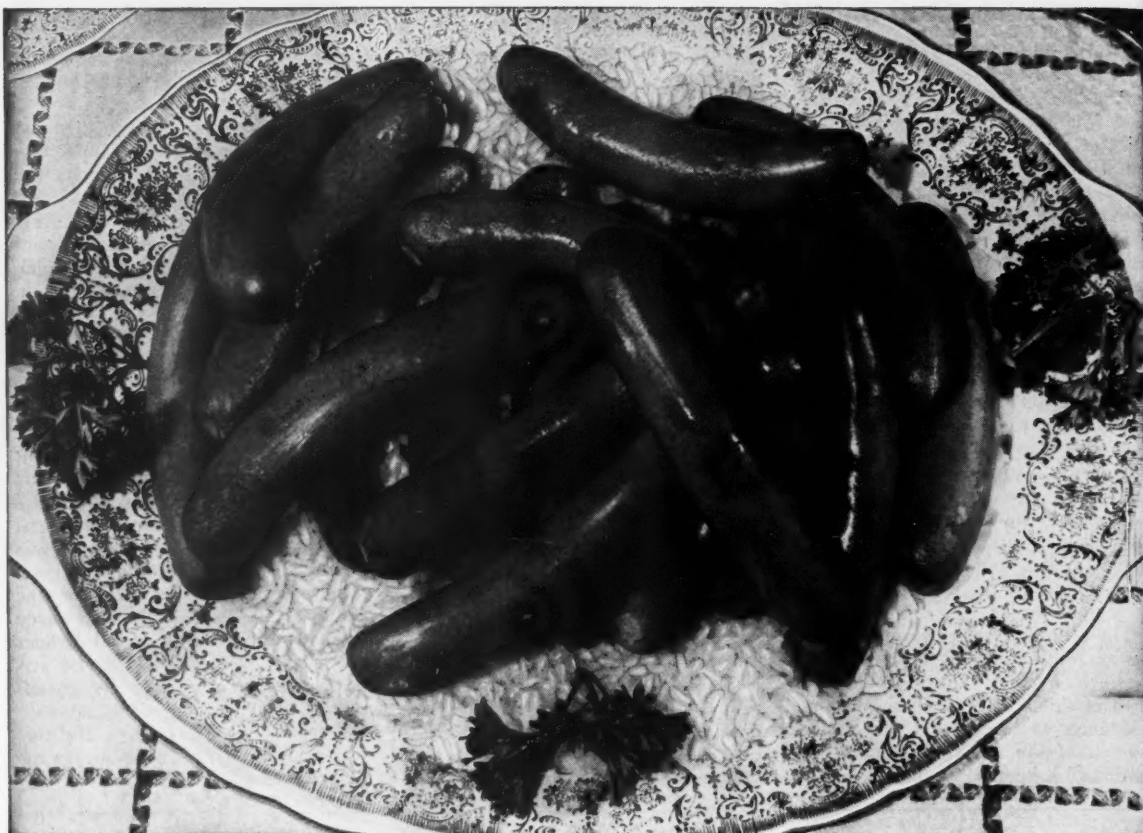
## HOWE ICE MACHINE CO.

2823 Montrose Ave., Chicago 18, Ill., Cable: HIMCO—Chicago  
DISTRIBUTORS IN PRINCIPAL CITIES



CONSULT HOWE on all your refrigeration problems. Since 1912 manufacturers of ammonia compressors, condensers, fin coils, locker freezing units, air conditioning (cooling) equipment. Immediate delivery!





## FEARN'S WIENER SEASONING

... a *balanced* blend of pure, natural spice extractives

Looking for a *sure* way of producing wieners and frankfurters with extra fine flavor *every time*? Then you'll want to try this superb new wiener seasoning by Fearn. It's a precision blend of pure natural *spice extractives* in a suitable carrier to give consistently excellent results. Because it is a blend of the total extractions of spices, all the flavoring is available to season the meat . . . there's no waste, no chance for strength variation. It lets you turn out the same fine product every time . . . with *absolutely uniform* taste appeal and sales appeal to constantly keep building an ever-greater reputation for your wieners. And you'll find Fearn's Wiener Seasoning exceedingly simple to work with . . . and most economical to use! Why not try a test run immediately?

**FEARN**  
*flavors you can trust*

QUALITY CONTROL CERTIFIED BY *FEARN FOODS INC.*, FRANKLIN PARK, ILLINOIS



**Every Shipment to You is  
Quality Control Certified**

You can always depend on Fearn's Wiener Seasoning! Before your order is shipped to you it must meet with every one of Fearn's many strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment . . . it tells you that here, as always, are "flavors you can trust."

## New One-Level Plant Model of Functional Design



SELECTED HAMS MOVE DOWN the washing line on way to the smokehouses.



**L**ARGEST single building in the new South Boston Market Terminal (see *THE NATIONAL PROVISIONER* of January 2, 1954) was formally opened last month by the 105-year-old Chamberlain division of Armour and Company.

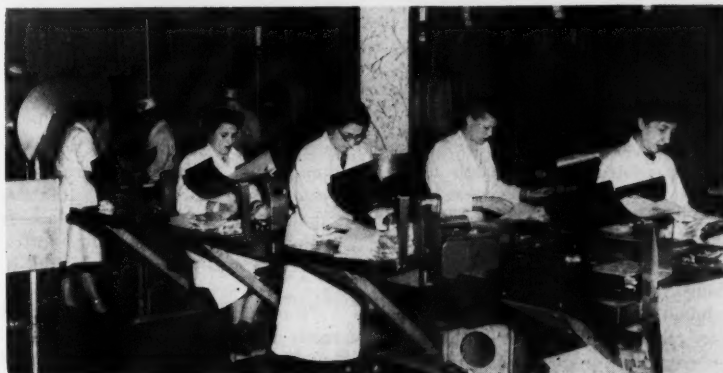
The long one-story structure of modern utilitarian design contains 72,000 sq. ft. of floor space, of which more than 55 per cent is under refrigeration. The new plant has been planned so that products, such as chilled dressed hogs from the West, are received at a nine-car rail dock in the rear and move in a straight line through cutting, curing, smoking and other processing. In addition the plant maintains a complete stock of beef, fresh pork, lamb and veal and also handles butter, eggs, cheese and poultry.

The building has a clear ceiling with no exposed beams. All operations, such as curing, smoking, packaging and shipping, are handled on one level. The structure is designed in such a manner that it is expandable on both the east and west sides, if business conditions at some future time warrant such a move.

Fully automatic refrigeration controls the humidity as well as the temperature. It permits the maintenance

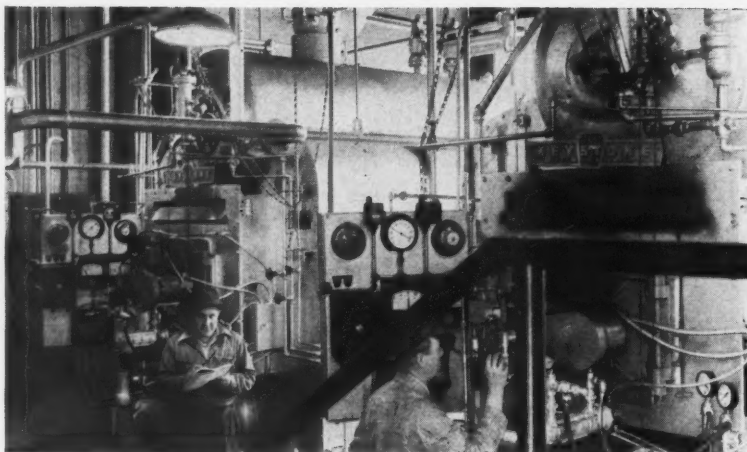


FRANKFURTS FEED DIRECTLY from the skinning machine to the banding unit.



BACON FOR BOSTON being sliced, weighed and wrapped at Chamberlain plant.





ENGINEERS CHECK CONTROLS on the new Keystone steam generating units.

of pre-determined temperatures in various coolers.

Sausage room products are turned out with Chop-Cut and grinder units furnished by Cincinnati Butchers' Supply Co. and stuffers, mixers and other equipment by John E. Smith's Sons Co. Julian Engineering Co. installed ten stainless steel, cabinet type smokehouses with the latest temperature and humidity controls. The six

16-tree smoked meat units back up against four six-cage sausage houses with an alley between for the Tipper smoke generators and other equipment.

Linker Machines units are employed for frankfurt peeling and the sausage are banded on Kartridg-Pak machines. The bacon packaging line is headed by an ANCO slicer. (See photos on page 29.)

## Western Packers Gird to Fight Proposed Freight Rate Cut on Westbound Meats

**I**NDEPENDENT meat packers in the nine Western states were warned this week by E. Floyd Forbes, president of the Western States Meat Packers Association, that a proposed voluntary westbound railroad freight reduction on fresh meat and packinghouse products threatens their industry with destruction.

The reduction was recommended last week by the standing rate committee of the Transcontinental Freight Bureau in Chicago. All trunk-line railroads operating in Western territory are members of the Bureau. If the Bureau approves the recommendation, it then goes to the Interstate Commerce Commission in Washington for approval or rejection.

Forbes called on the WSMPA members to protest the reduction to the railroads which serve them, declaring:

"The only reason for the railroads to voluntarily reduce these rates is to meet motor truck competition. We think that this proposition by the railroads, in which they think they may recover some of the traffic going by truck, is preposterous and absolutely unnecessary.

"The railroads are merely laying themselves open to a program of being whipsawed by Midwestern packers in a constant lowering of rates by railroads and trucks which would have the effect of destroying the independent meat packing industry of the West, unless the railroads also put in at the same time a commensurate reduction in the westbound livestock rates."

Forbes said his Association, together with the Western Livestock and Meat Industry Council, which comprises packers' and livestock producers' associations, would fight the proposed reduction "with every means within our power."

Forbes declared that if the railroads persist in going ahead with the reduction in the face of Western packer protests "we shall go to the Interstate Commerce Commission and ask for a suspension of these rates and an opportunity to present our side of the case.

"Further, in the event that the railroads do prevail in securing approval by the ICC of these lower rates, we shall be prepared to fight the rail-

roads by applying to the ICC for a commensurate lowering of the westbound rates on livestock from the Midwest to Pacific Coast points.

More than 1,400 food retailers and their families and business and civic representatives attended the open house on May 9. On the preceding day a special preview of the new plant was held for Chamberlain employees and their families. The visitors were taken on guided tours of the new plant, which was decorated with mass displays of Chamberlain products.

Chamberlain was founded 105 years ago, but in 1907, the need for capital and the western movement of America's livestock supply induced the Chamberlain family to sell their business to Morris & Company. Chamberlain became a division of Armour and Company when Armour took over Morris in 1923. Forty-one Chamberlain salesmen cover the Greater Boston and New England territories. The firm has been a big factor on the Clinton Market for many years, and continues to do business at eight coolers on Clinton Street.

Chamberlain's business is managed by fourth generation descendants of the founder. Head of the division is Winthrop W. Chamberlain, assisted by a brother, George Chamberlain, and Ralph Kellum.

The Western States Meat Packers Association was organized in 1946 when there was a similar proposal to lower westbound rates on meat and packinghouse products. The Association was successful in resisting the reduction.

The basis of the Western meat packing industry is the local slaughter of animals either raised in the area or imported into it from outside areas. Any action tending to increase the importation of dressed fresh meat and packinghouse products, produced from animals slaughtered elsewhere, is regarded by Western packers as a threat to their economic existence and to the economy of the West. The independent meat packing industry of the West has a large investment in plants and equipment and employs some 25,000 people.

WSMPA Featuring Cold Cuts

Cold cuts are being featured in the WSMPA public relations truck posters for the month of June. Leather received the emphasis during May in posters displayed on the trucks of members participating in the program.



## Meats 5 Per Cent of 1953 Frozen Food Pack

Commercial processors in 1953 froze 170,000,000 lbs. of meat for consumer use, according to a statement made by General Foods Corporation in connection with the twenty-fifth birthday of its Birds Eye Frosted Foods division. Commercial pack of all frozen foods in 1953 totaled 3,400,000,000 lbs., of which fruit juices accounted for 17 per cent; poultry, 14 per cent; seafoods, 12 per cent; specialties, 9 per cent; meat, 5 per cent; vegetables, 30 per cent, and other miscellaneous, 13 per cent.

The statement noted that there are some 300 varieties of foods quick-frozen by 1,425 processors, with 1,500 brand names. They range from large companies such as Birds Eye, which distribute a line of products nationally, to small local operators who may produce only a single product.

There are 500,000 frozen food cabinets today in about 250,000 stores and 25 per cent of the stores handling frozen food are chains and supermarkets. The chains and supermarkets do 75 per cent of the frozen foods business.

## Beef Industry Council Formed in California

Carl L. Garrison of the California Cattlemen's Association was elected president of the California Beef Industry Council June 7 when the group met in Berkeley to complete its organizational plans.

The Council voted to poll the nearly 50,000 producers of beef in the state immediately to find out if they are willing to contribute 10c a head on cattle sold to finance the beef promotion program.

John M. Marble, chairman of the American National Cattlemen's Association beef promotion committee, reported that interest in a national organization is steadily growing and that in the meantime, a number of states are developing local programs along the general lines of the one which has been developed by the California beef industry over the past 18 months.

The Council heard a report from Dr. Weldon Gibson of the Stanford Research Institute, who stated that a sales promotion program is the only field in which cattle producers, as a group, can profitably operate at the present time to improve their situation. This report also emphasized

that any national program which might be developed would be supported by a strong state program so that the local touch would not be lost in the promotion program which, of necessity, would focus to a large extent on consumer education.

Dr. Gibson complimented the California industry for the development of the promotion and education in the state and declared that it is the only active program being carried on which approaches the requirements established for a successful operation by the research group. A committee from the Council plans to present this study at a meeting of the National Beef Industry Advisory Council to be held in Chicago Friday, June 18. The meeting is set for 2:30 p.m. in the West Ballroom of the Conrad Hilton Hotel.

## Recipe Contest Promotion

Autin Packing Co., Inc., Houma, La., has announced a \$300 consumer contest for the best original recipes using Autin's Sausage and Salad Oil. Gibson Autin, sr., president, said the prize-winning recipes will be featured in the Autin cookbook soon to be published. Contestants are to send a label with each entry.



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**FLY CHASER FANS**

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**REFRIGERATOR FAN**  
saves its cost many times in a year

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## NEW! Rapistan® SEALED CASTER

at  $\frac{1}{3}$  less cost than ordinary non-sealed casters!



5200 Series Rapistan Sealed Caster with 6" Sealed All Demountable Wheel.

Now, for the first time, this revolutionary Rapistan development gives you a heavy-duty cold-forged sealed caster at  $\frac{1}{3}$  less cost than ordinary leading non-sealed casters! Save in longer caster life, improved performance, lower maintenance. Dirt, acids, alkalis, brines, other chemicals are sealed out of coin-hardened raceways. Ask your Rapistan distributor to show you the comparative service chart, or write direct.



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**BASIC FOOD MATERIALS, INC.**

VERMILION,  
OHIO

## Operations

# Defrosting Low Temperature Freezers

By H. NYE JOSLEYN

**E**FFICIENT, fast methods for defrosting freezer evaporators are of fundamental importance in preventing meat spoilage and in maintaining desired room temperatures at a reasonable cost. Dependable scheduled ways of defrosting, planned so that the work can be done without holding up plant production and before loss of critical temperatures, saves many times the amount of money and effort involved. Concealed expense of poor and irregular defrosting can be of major importance when figuring on a small margin of profit.

Temperature losses caused by frost built up on the evaporator surfaces can be counteracted only by lowering the suction pressure. Lowered suction pressures mean a heavier load on the refrigerating machinery and may lower the refrigerating capacity of the entire plant. Regardless of the pressure and corresponding temperature within the coil, accumulating frost gradually cuts down the effective refrigeration and builds up the cost. Also of a serious nature is the weight of the frost which varies from 6 to 56 lbs. per cubic foot and can cause dangerous loads on normally strong hangers.

Individual kinds and arrangements of freezer evaporators require different methods of treatment. Various systems of coils, boxed in assemblies, unit coolers, and at times even the distribution of product indicate the necessity for special methods and planning. Methods include hand scraping, circulation of hot discharge gas from the compressors, circulation of liquids over inside or outside of evaporators and heating with steam.

### SCRAPING

Hand scraping, though often resorted to in crowded freezers, is the

crudest and least efficient method. Even after expending an excessive amount of necessary labor, an objectionable amount of hard snow or ice will remain on the coil. However, the use of properly constructed scraping tools greatly facilitates the work.

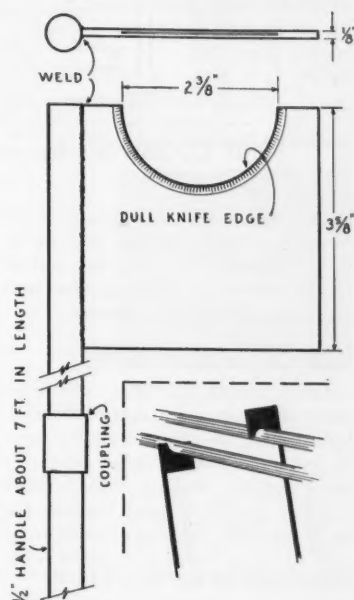
Suitable scrapers are easily made, one for the upper half of the pipe or tube, and another for the lower half. For use on a 2-in. refrigerated pipe coil, cut two 3 $\frac{3}{8}$ -in. square pieces of No. 10 gage metal plate. Then, half way along one edge of each plate cut a 2 $\frac{3}{8}$ -in. semi-circle to fit over the outside diameter of the pipe. Sharpen these half circles to a dull knife edge. When welding the plates to the ends of the  $\frac{1}{2}$ -in. pipe handles, keep their plane parallel to the pipe centers. In removing frost best results are obtained by holding the scrapers at an angle of about 45 deg. to the coil.

### HOT GAS METHOD

One of the most satisfactory methods of defrosting direct expansion and flooded type coils is by the use of hot gas circulated through a separate piping system directly from the compressor discharge to the evaporator. Particularly necessary in low temperature freezers is the connecting of the hot gas line to the *top* of the coil so that the flow will be with gravity.

By this means the additional benefits of removing trapped oil and other liquid contaminants is positively attained. Rapid circulation is essential to prevent the hot gas condensing in the cold coil with enough volume to block the flow. Slow circulation can prolong the defrosting cycle indefinitely.

The first step in defrosting with hot gas is to pump or drain from the evaporator as much of the liquid refrigerant as is reasonably possible.

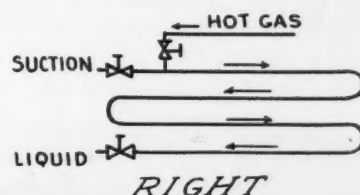
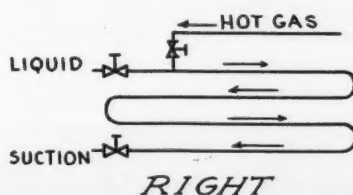
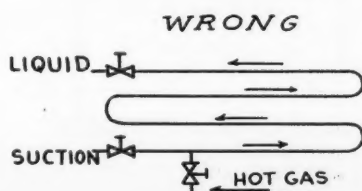


TOOLS FOR scraping freezer coils.

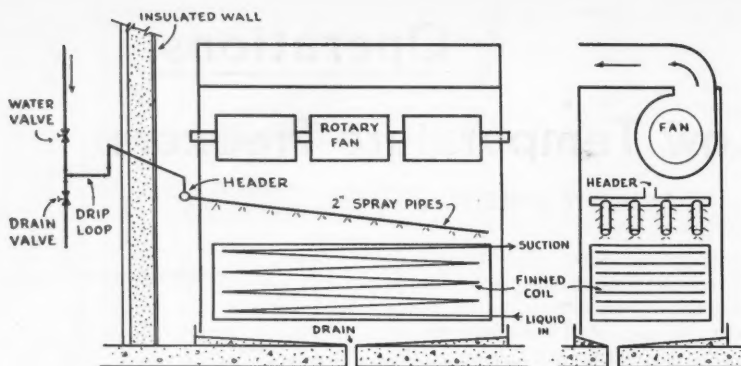
Then the suction and liquor valves are closed and the hot gas valve opened to provide a coil pressure of not less than 50 psi. As soon as the pressure is built up the lowest valve on the coil, whether it is a liquor or a suction valve, is cracked open sufficiently to hold the required minimum pressure while at the same time allowing enough flow to remove any accumulated liquids.

Circulation from the bottom of the coil into the liquor line is directed by means of suitably connected piping to a trap or other evaporator where the refrigerant may be more readily separated and the oil drained off.

When circulating into a suction line care must be taken not to overload and damage the compressor. Oil



CEILING COILS in freezer—defrosted with hot gas.



UNIT COOLER in freeze tunnel—defrosted with cold water.

drawn back to the compressor, if not trapped or separated out, may be returned through the condenser and receiver to have a dampening effect over the entire refrigeration system.

### USE OF WARM BRINE

Coils cooled by brine circulated inside the pipes are defrosted either by warming the brine inside the pipes or by a continuous spray over the outer surface. Sodium chloride brine is more popularly used because the more desirable calcium chloride brine with its lower freezing qualities is not often approved for meat coolers.

Heating the brine for defrosting by circulation inside the pipes is accomplished in a centrally located tank with the heat being supplied by waste steam, hot water, or other convenient means. The brine is distributed by means of a separate supply line to the individual units. Some cold storage warehouses make use of a portable brine heater on wheels equipped with a pump, electric heater elements, flex-

ible hose, and suitable fittings for connecting direct to the unit to be defrosted.

### FREEZE TUNNELS

Rapid defrosting of blast freeze tunnels held as low as  $-50^{\circ}$  is not difficult if well planned and executed. Use of hot gas is generally considered to be inefficient because of excessive condensation in the more than usually cold evaporators. Other methods having speed and efficiency are necessary if plant operations are not to be hindered under requirements of frequent defrosting.

#### Freeze Tunnels — "Cold" Water Method

Unit coolers of the dry finned coil type are satisfactorily defrosted by the use of the ordinary "cold" water which is commonly piped throughout the plant. After the evaporator is isolated from the refrigeration system by closing off the liquor and suction valves the entire outside of the coil

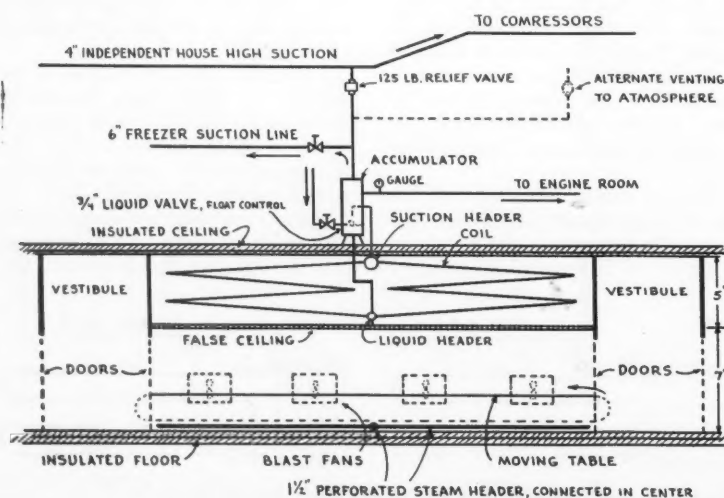
is flooded with water from overhead coarse sprays.

Best results are obtained with water having a minimum temperature of  $44^{\circ}$  and a pressure of about 60 psi. As the refrigerant pressure in the coil comes up to the corresponding temperature of the water the ice and frost are melted and flushed away. A larger amount of water gives better results than higher temperatures. The 2-in. spray headers are suspended 8 in. above the evaporator coil at a suitable slope to drain readily. Venting of the drip loop after defrosting prevents any leakage into the pipes inside the freezer.

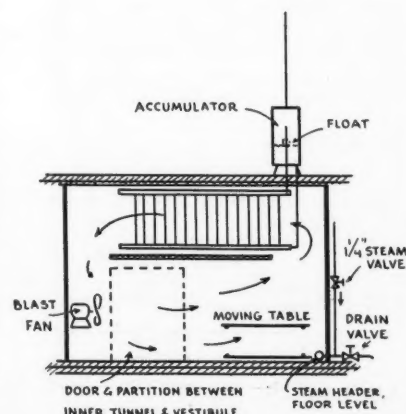
#### Freeze Tunnels — Use of Steam

Freezer blast tunnels containing large amounts of boxed-in piping are sometimes difficult to defrost by standard methods. The use of live steam projected into the limited area of the freeze tunnel has long been utilized as a fast and reliable means of defrosting compact coils and concealed surfaces. Safety is provided by the proper use of a 125-psi. relief valve, conveniently located gauges, and the usual attendance of a temperature man or engine room operator. The relief valve is connected economically to an independent high pressure suction house line or it may be vented to atmosphere.

To defrost with steam, first pump the coil moderately empty of active refrigerant. Then after closing the suction and liquor valves admit steam into the tunnel area through a perforated pipe located along one side of the room at floor level. Keep the fans in operation to speed up the action and provide equal distribution of the heat. Shut off the steam as the room approaches a temperature corresponding



BLAST FREEZE tunnel—defrosted with steam.





to 70 to 80 psi. in the evaporator.

Aided by the circulation from the fans the frost on the coil, fan blades, and other pertaining surfaces will be speedily melted away. After the steam is shut off, low temperatures of the surrounding walls and floor tend to prevent further rise of the room temperature and the pressure in the coil.

When the frost is all removed, slowly open the suction valve to gradually bring the evaporator back to normal operating pressure. Open the drain on the steam line outside the freezer to prevent any condensate from the shut-off valve from entering the pipes inside the cold tunnel. On a moderate sized blast freeze tunnel the defrosting cycle should take about one hour.

### Jamaica Bans U.S. Pork

In recent action to prevent the introduction of the hog disease, vesicular exanthema, to the island, the Jamaican government has placed an embargo on imports of pork from the United States. The importation of other meats from various countries, not including the U.S., have also been banned. Imports of meat products from the U.S. last year totaled close to 1,000,000 lbs.

### The Provisioner's "Little Library"

- Booklet 1 "How to Sell and Figure Beef" is a very popular pocket size reprint (hundreds already sold) of two earlier articles by cooler salesman "Sandy." Price is 50c.
- Booklet 2 "Selling Tips Based on Experience" is a pocket size reprint of two popular articles by cooler salesman "Sandy." Price is 50c.
- Booklet 3 is "Self-Service Selling, Packages and Packaging," a 16-page, pocket size, composite and condensation of the views of experts in the fields of meat merchandising and packaging, as given during the Sausage and Merchandising section meeting at the 1953 convention of the American Meat Institute. Price is 75c.
- Order these booklets (sorry, no stamps) from Book Department, The National Provisioner, 15 West Huron st., Chicago 10, Ill., and watch for announcement of new titles in The Provisioner Little Library.

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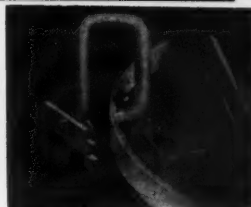
- All Steel
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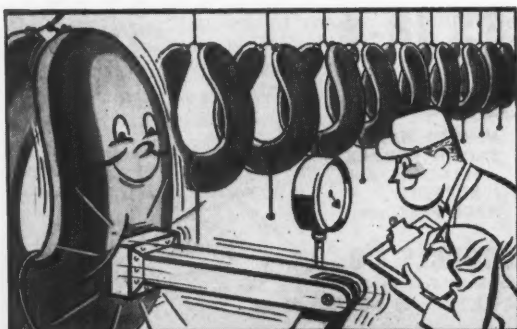
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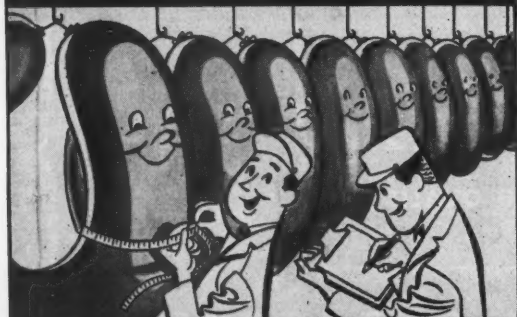
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JUNE



# Meat and supplies prices

CHICAGO

## WHOLESALE FRESH MEATS

CARRASS BEEF	
Native steers	June 8, 1954
Prime, 600/700	39 1/2
Choice, 500/700	38 1/2
Choice, 700/800	38
Good, 700/800	36 1/2
Commercial cows	26 1/2 @ 27
Can. & cut. cows	22 1/2
Bulls	27

## STEER BEEF CUTS

Prime:	
Hindquarter	53.0 @ 54.0
Forequarter	32.0 @ 33.0
Round	45.0 @ 46.0
Trimmed full loins	84.0 @ 86.0
Foreshank	18.0 @ 20.0
Brisket	25.0 @ 26.0
Rib	55.0 @ 57.0
Short plate	17.0 @ 18.0
Flanks (rough)	17.0 @ 18.0

Choice:	
Hindquarter	48.0 @ 50.0
Forequarter	31.0 @ 32.0
Round	45.0 @ 46.0
Trimmed full loin	70.0 @ 72.0
Regular chuck	33.0 @ 35.0
Foreshank	18.0 @ 20.0
Brisket	25.0 @ 26.0
Rib	48.0 @ 50.0
Short plate	17.0 @ 18.0
Flanks (rough)	17.0 @ 18.0

Good:	
Round	43.0 @ 44.0
Regular chuck	32.0 @ 33.0
Brisket	22.0 @ 24.0
Rib	42.0 @ 44.0
Loins	60.0 @ 63.0

COW & BULL TENDERLOINS	
3/dn. range cows (frozen)	57
3/4 range cows (frozen)	65
4/5 range cows (frozen)	70
5/up range cows (frozen)	85
Bulls, 5/up (frozen)	85

## BEEF HAM SETS

Knuckles	43
Insides	43
Outsides	40

## BEEF PRODUCTS

Tongues, No. 1	20 @ 31
Hearts, regular	16 1/2 @ 17
Livers, selected	26 @ 28
Livers, regular	20 @ 22 1/2
Tripe, scalded	6 1/2 @ 7
Tripe, cooked	8
Lips, scalded	9 1/2
Lips, unscalded	6 1/2 @ 8 1/2
Melts	6 1/2 @ 8 1/2
Udders	5 1/2 @ 5 1/2

## FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	33 @ 40
Veal breads, under 12 oz.	50 @ 55
12 oz. up	90 @ 95
Calif. tongues, 1/2 down	24 @ 30
Ox tails, under 1/2 lb.	8 @ 12
Over 1/2 lb.	12 @ 15

## WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	61 @ 65 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	64 @ 69
Hams, skinned, 16/18 lbs., wrapped	59 @ 65
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	62 @ 67
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	65 @ 66 1/2
Bacon, fancy square cut, seedless 2 1/4 lbs., wrapped	60 @ 63
Bacon, No. 1 sliced, 1 lb. open-faced layers	65 @ 71

## VEAL—SKIN OFF

(Carcass)	
(L.C.I. prices)	
Prime, 80/110	40.00 @ 43.00
Prime, 110/150	40.00 @ 42.00
Choice, 80/110	35.00 @ 36.00
Choice, 110/150	36.00 @ 39.00
Good, 50/80	34.00 @ 35.00
Good, 80/110	35.00 @ 37.00
Good, 110/150	34.00 @ 36.00
Commercial, all wts.	28.00 @ 32.00

## CARRASS MUTTON

(L.C.I. prices)	
Choice, 80/110	17
Good, 70/down	16

## CARRASS LAMB

(L.C.I. prices)	
Prime, spring 40/45	51 @ 52
Prime, spring 45/50	51 @ 52
Choice, spring 40/45	50 @ 51
Choice, spring 45/50	50 @ 51
Good, 40/50	46 @ 49

## SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	22
Pork trim., guar. 50% lean, bbls.	23
Pork trim., 80% lean, bbls.	34-35
Pork trim., 95% lean, bbls.	54
Pork cheek meat, trmd., bbls.	38
Pork head meat	28 @ 30
C.C. cow meat, bbls.	32 @ 33
Bull meat, bon'ls, bbls.	35 @ 35 1/2
Beef trimmings, 75/85, bbls.	25
Beef trimmings, 85/90, bbls.	28 1/2
Bon'ls chucks, bbls.	32 @ 32 1/2
Beef, cheek meat, trmd., bbls.	24 1/2 @ 25
Beef head meat, bbls.	21
Shank meat, bbls.	35
Veal trim., bon'ls, bbls.	33 @ 34

## FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/14	55 @ 57
Hams, skinned, 14/16	54 @ 54 1/2
Pork loins, regular	58 @ 60
Pork loin, boneless, 100's	66 @ 68
Shoulders, under 16 lbs., 100's	30
Pienics, 4/6 lbs. loose	37 1/2 @ 38
Pienics, 6/8 lbs. loose	34 @ 34 1/2
Pork livers	15 1/2 @ 16
Boston butts, 4/8 lbs.	45 @ 46
Tenderloins, fresh, 10's	32 @ 33
Neck bones, bbls.	15 @ 16
Brains, 10's	16
Ears, 30's	15
Snouts, lean in, 100's	12 1/2 @ 13
Feet, s.c., 30's	8 @ 9

## SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 in.	55 @ 65
Domestic rounds, over 1 1/2 in., 140 pack	75 @ 110
Export rounds, wide, over 1 1/2 in.	1.35 @ 1.65
Export rounds, medium, 1 1/2 @ 1 1/2 in.	85 @ 1.10
Export rounds, narrow, 1 1/2 in. under	1.00 @ 1.25
No. 1 weas., 24 in. up	12 @ 14
No. 1 weas., 22 in. up	9 @ 12
No. 2 weasands	7 @ 10
Middles, sew., 1 1/2/2 in.	90 @ 1.25
Middles, select, wide, 2 1/2/2 in.	1.25 @ 1.65
Middles, extra select, 2 1/2/2 in.	1.95 @ 2.25
Middles, extra select, 2 1/2 in. & up	2.75 @ 3.25
Beef bungs, exp. No. 1.	22 @ 32
Beef bungs, domestic	18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	7 @ 13
10-12 in. wide, flat	9 @ 15
12-15 in. wide, flat	17 @ 24
Pork Casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 20 @ 32 mm.	3.65 @ 4.15
Medium, 32 @ 35 mm.	2.75 @ 3.10
Spec. med., 35 @ 38 mm.	2.00 @ 2.40
Export bungs, 34 in. cut	43 @ 47
Large prime bungs, 34 in. cut	27 @ 40
Medium prime bungs, 34 in. cut	23 @ 30
Small prime bungs	12 @ 19
Middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per bank):	
26/28 mm.	4.00 @ 4.75
24/26 mm.	4.00 @ 4.65
22/24 mm.	4.00 @ 4.45
20/22 mm.	3.00 @ 3.25
18/20 mm.	1.75 @ 2.25
16/18 mm.	1.25 @ 1.35

## DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs.	93 @ 95
Thuringer	47 @ 51
Farmer	76 @ 78
Holsteiner	77 @ 79
C. C. Salami	85 @ 91
Genoa style salami, ch.	97 @ 99

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- Beef Rib Blocker
- Ham Marking Saw
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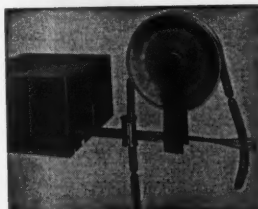


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**"STRING-A-WAY"** does it mechanically



De-strings 900 pounds of linked sausage in an hour without "whipping" by hand.

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—Purity—that we make for our  
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### DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog cas.	50%
Pork sausage, sheep cas.	@59
Frankfurters, sheep cas.	@55%
Frankfurters, skinless	..44 1/2 @45 1/2
Bologna (ring)	..43 1/2 @46
Bologna, artificial cas.	..37 1/2 @39 1/2
Smoked liver, hog bungs	..43 1/2 @46 1/2
New Eng. lunch, spec.	..66 @73
Souse	.....39
Polish sausage, smoked	..52 1/2 @61
Pickle & Fiminto loaf.	..38 1/2 @41 1/2
Olive loaf	.....39 1/2 @44 1/2
Pepper loaf	.....46 1/2 @61 1/2
Smokie snacks	.....53 1/2
Smokie links	.....64 1/2

### SPICES

(Basis Chgo., orig. bbls., bags, (bales))		Whole	Ground
Allspice, prime	71	79	
Resifted	75	83	
Chili Powder	47	47	
Chili Pepper	47	47	
Cloves, Zanzibar	73	79	
Ginger, Jam., unbl.	40	46	
Mace, fancy, Banda	1.80	1.80	
West Indies	1.52	1.52	
East Indies	1.89	1.89	
Mustard flour, fancy	37	37	
No. 1	33	33	
West India Nutmeg	50	50	
Paprika, Spanish	51	51	
Pepper, Cayenne	54	54	
Red, No. 1	53	53	
Pepper, Packers	83	92	
Malibar	68	77	
Black Lampong	68	77	

### SEEDS AND HERBS

(l.c.l. prices)		Whole	Ground
		for Sausage	
Caraway seed	26	29	
Cominos seed	27	31	
Mustard seed, fancy	23	..	
Yellow American	17	..	
Oregano	37	44	
Coriander, Morocco	15	19	
Natural No. 1	40	47	
Marjoram, French	40	47	
Sage, Dalmatian	53	61	
No. 1	53	61	

### CURING MATERIALS

		Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	..	\$10.06
Salt peter, n. ton, f.o.b. N.Y.	..	
Bbl. refined gran.	11.25	
Small crystals	14.09	
Medium crystals	15.40	
Pure rfd., gran. nitrate of soda	5.25	
Pure rfd., powdered nitrate of soda	6.25	
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	28.00	
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chicago	26.00	
Sugar—Raw, 96 basis, f.o.b. N.Y.	6.10	
Refined standard cane gran., basis	8.65	
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10	
Dextrose, per cwt.	7.40	
Cerelose, Reg. 253	7.40	
Ex-Whse. Chicago	7.50	

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 8	San Francisco June 8	No. Portland June 8
<b>FRESH BEEF (Carcass)</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$40.00@41.00	\$42.00@44.00	\$40.00@42.00
600-700 lbs.	39.00@40.50	40.00@43.00	40.00@42.00
Good:			
500-600 lbs.	37.00@39.00	40.00@42.00	39.00@41.00
600-700 lbs.	36.00@38.00	39.00@41.00	39.00@41.00
Commercial:			
350-500 lbs.	35.00@37.00	35.00@38.00	35.00@38.00
<b>COW:</b>			
Commercial, all wts.	26.00@29.00	28.00@34.00	27.00@32.00
Utility, all wts.	25.00@28.00	25.00@30.00	26.00@30.00
<b>FRESH CALF</b> (Skin-Off) (Skin-Off) (Skin-Off)			
Choice:			
200 lbs. down	40.00@42.00	39.00@42.00	41.00@43.00
Good:			
200 lbs. down	38.00@41.00	38.00@41.00	39.00@42.00
<b>SPRING LAMB (Carcass):</b>			
Prime:			
40-50 lbs.	47.00@49.00	45.00@47.00	45.00@47.00
50-60 lbs.	44.00@46.00	43.00@45.00	None quoted
Choice:			
40-50 lbs.	47.00@49.00	45.00@47.00	45.00@47.00
50-60 lbs.	44.00@46.00	43.00@45.00	None quoted
Good, all wts.	44.00@46.00	40.00@43.00	43.00@45.00
<b>MUTTON (EWE).</b>			
Choice, 70 lbs. down	18.00@22.00	17.00@24.00	15.00@19.00
Good, 70 lbs. down	18.00@22.00	17.00@24.00	15.00@19.00
<b>FRESH PORK CARCASSES:</b>			
	(Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	42.00@44.00	None quoted
120-160 lbs.	42.00@44.00	40.00@42.00	40.00@42.00
<b>LOINS:</b>			
8-10 lbs.	59.00@64.00	66.00@70.00	65.00@68.00
10-12 lbs.	59.00@64.00	64.00@68.00	63.00@68.00
12-16 lbs.	59.00@64.00	60.00@64.00	62.00@66.00
<b>FRESH PORK CUTS No. 1: (Smoked) (Smoked) (Smoked)</b>			
<b>PICNICS:</b>			
4-8 lbs.	41.00@46.00	44.00@45.00	45.00@50.00
<b>HAMS, Skinned:</b>			
12-16 lbs.	59.00@64.00	63.00@70.00	64.00@68.00
16-18 lbs.	59.00@63.00	63.00@69.00	61.00@67.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	64.00@71.00	70.00@76.00	71.00@76.00
8-10 lbs.	60.00@69.00	66.00@72.00	68.00@72.00
10-12 lbs.	58.00@65.00	67.00@68.00	64.00@70.00
<b>LARD, Refined:</b>			
1-lb. Cartons	24.00@25.25	24.00@25.00	22.00@24.00
50-lb. cartons and cans	22.00@24.50	23.00@24.00	None quoted
Tierces	20.50@24.00	22.00@23.50	21.00@23.00

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

F.O.B. CHICAGO  
CHICAGO BASIS

WEDNESDAY, JUNE 9, 1954

REGULAR HAMS

Fresh or F.F.A.

Frozen

8-10	52½n	52½n
10-12	52½n	52½n
12-14	51½n	50½n
14-16	50½n	49½n
16-18	48½n	48½n
18-20	44½n	44½n
20-22	41½n	41½n

SKINNED HAMS

Fresh or F.F.A.

Frozen

10-12	55	55n
12-14	54	53a
14-16	53n	52
16-18	51½a	51a
18-20	47n	47n
20-22	44a	44n
22-24	41½a	41½n
24-26	38a	38n
26-30	36½	36½n
25-up, 2's in 34		34n

PICNICS

Fresh or F.F.A.

Frozen

4-6	37	37n
6-8	33½	32½
8-10	27½@27½	27½@27½
10-12	25b	25n
12-14	23½n	23½n
8-up, 2's		
In. 2's	23½b	23½n

OTHER CELLAR CUTS

Fresh or Frozen

Cured

Square Jowls	28a	28n
Jowl Butts	20 @21	21½a
S. P. Jowls		21n

BELLIES

(Square Cut)

Green

Cured

6-8	52n	53½n
8-10	52	53½n
10-12	45	46½n
12-14	41½@42	43@43½n
14-16	38½a	40n
16-18	38½a	40n
18-20	34	35½n

GR. AMN.

D. S.

BELLIES

BELLIES

Clear

18-20	27n	31a
20-25	27	31a
25-30	24	29½a
30-35	20	26a
35-40	19	23½a
40-50	19a	22¼

FAT BACKS

Fresh or Frozen

Cured

6-8	13n	13n
8-10	13n	13n
10-12	13½n	13½
12-14	14	14½
14-16	14½n	14½a
16-18	15n	15½
18-20	15n	15½
20-25	15n	15½

BARRELED PORK

Clear Fat Back

Pork

30-40	40n	60-70...38n
40-50	40n	70-80...37n
50-60	40n	80-100...36n
		100-125...

## LARD FUTURES PRICES

FRIDAY, JUNE 4, 1954

Open	High	Low	Close
July 18.00	18.50	18.00	18.02½
Spt. 14.75	15.07½	14.55	14.57½
Oct. 13.85	13.85	13.52½	13.52½
Nov. 12.75	12.75	12.40	12.42½
Dec. 12.75	12.75	12.50	12.50

Sales: 12,680,000 lbs.

Open interest at close Thurs., June 3rd: July 857, Sept. 650, Oct. 314, Nov. 234, and Dec. 100 lots.

MONDAY, JUNE 7, 1954

July 17.80	17.80	16.95	16.97½
Spt. 14.50	14.50	14.05	14.15a
Oct. 13.47½	13.47½	13.05	13.07½
Nov. 12.40	12.40	11.95	12.02½b
Dec. 12.25	12.30	12.00	12.15

Sales: 32,240,000 lbs.

Open interest at close Fri., June 4th: July 859, Sept. 654, Oct. 317, Nov. 230, and Dec. 103 lots.

TUESDAY, JUNE 8, 1954

July 16.80	17.07½	16.80	16.80a
Spt. 14.02½	14.55	14.00	14.35
Oct. 12.85	13.47½	12.85	13.25b
Nov. 11.97½	12.40	11.97½	12.12½
Dec. 12.10	12.50	12.10	12.22½

Sales: 23,520,000 lbs.

Open interest at close Mon., June 7th: July 849, Sept. 661, Oct. 313, Nov. 234, and Dec. 108 lots.

WEDNESDAY, JUNE 9, 1954

July 16.75	16.87½	16.52½	16.72½
Spt. 14.40	14.57½	14.30	14.42½
Oct. 13.35	13.42½	13.25	13.35b
Nov. 12.25	12.45	12.25	12.32½
Dec. 12.45	12.50	12.40	12.45a

Sales: 12,560,000 lbs.

Open interest at close Tues., June 8th: July 835, Sept. 685, Oct. 310, Nov. 240, and Dec. 121 lots.

THURSDAY, JUNE 10, 1954

July 16.60	16.75	16.40	16.42½b
Spt. 14.37½	14.55	14.25	14.32½
Oct. 13.30	13.37½	13.20	13.25b
Nov. 12.32½	12.37½	12.30	12.32½a
Dec. 12.37½	12.42½	12.37½	12.40a

Sales: 13,000,000 lbs.

Open interest at close Wed., June 9th: July 835, Sept. 710, Oct. 317, Nov. 236, and Dec. 125 lots.

## HOG-CORN RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended June 5, 1954 was 15.5 according to a report by the U. S. Department of Agriculture. This ratio compared with the 15.8 ratio reported for the preceding week and 16.1 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.614 per bu. in the week ended June 5, 1954, \$1.600 per bu. in the previous week and \$1.591 per bu. for the same period a year earlier.

## PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$20.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	20.50
Kettle rend., tierces, f.o.b. Chicago	21.50
Leaf, kettle rend., tierces, f.o.b. Chicago	21.50
Lard flakes, f.o.b. Chgo.	22.50
Neutral tierces, f.o.b. Chgo.	22.50
Standard shortening* N. & S.	22.50
Hydrogenated shortening, N. & S.	23.75

\*Delivered.

## WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
June 4, 18.50n	16.50n	17.50n
June 5, 18.50n	16.50n	17.50n
June 7, 17.62½n	15.62½a	16.62½n
June 8, 17.50n	15.50n	16.50n
June 9, 17.00n	15.26b	16.25n
June 10, 16.87½n	15.12½a	16.12½n

a - asked, b - bid n - nominal



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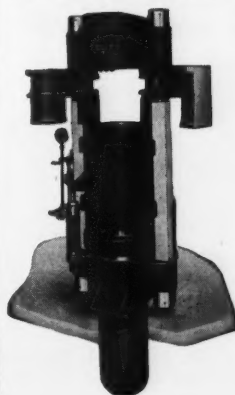
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● in quality of product!

● in profit opportunity!

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Sell the top name in dry sausage.

Sell Circle-U. Its wide variety gives you an opportunity to sell *more* customers per call . . . to appeal to more *different* customers as well. Its high quality assures ready acceptance among dealers and their customers . . . helps speed turnover and build profits.

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## Circle-U Dry Sausage

P. O. Box 274, St. Louis, Mo.

• South St. Joseph, Mo.





# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS

**CARCASS BEEF**

June 8, 1954

Per cwt.

Western

Prime, 600/800	43.00@45.00
Prime, 800/900	42.00@43.00
Choice, 600/800	41.00@43.00
Choice, 800/900	39.00@41.00
Good, 500/700	37.00@39.00
Steer, commercial	32.00@34.00
Cow, commercial	29.00@33.00
Cow, utility	25.00@29.00

## BEEF CUTS

City

Hindqtrs., 600/800	54.00@ 60.00
Hindqtrs., 800/900	53.00@ 54.00
Rounds, flank off	49.00@ 50.00
Rounds, diamond bone, flank off	49.00@ 51.00
Short loins, untrim.	74.00@ 90.00
Short loins, trim.	103.00@120.00
Flanks	16.00@ 18.00
Ribs (7 bone cut)	56.00@ 62.00
Arm chucks	34.00@ 36.00
Briskets	32.00@ 34.00
Plates	17.00@ 19.00
Forequarters (Kosher)	none quoted
Arm chucks (Kosher)	none quoted
Briskets (Kosher)	none quoted

Choice:

Hindqtrs., 600/800	52.00@56.00
Hindqtrs., 800/900	50.00@51.00
Rounds, flank off	48.00@49.00
Rounds, Diamond, bone, flank off	48.00@49.00
Short loins, untrim.	65.00@78.00
Short loins, trim.	80.00@92.00
Flanks	16.00@18.00
Ribs (7 bone cut)	52.00@58.00
Arm chucks	34.00@36.00
Briskets	32.00@34.00
Plates	17.00@19.00
Forequarters (Kosher)	none quoted
Arm chucks (Kosher)	none quoted
Briskets (Kosher)	none quoted

## FANCY MEATS

(L.C.L. prices)

Cwt.

Veal breads, under 6 oz.	\$55.00
6 to 12 oz.	51.00@54.00
12 oz. up	96.00@98.00
Beef livers, selected	32.00@33.00
Beef kidneys	12.00
Oxtails, over 3/4 lb.	13.00@14.00

## LAMBS

(L.C.L. prices)

City

Prime, 30/40	none quoted
Prime, 40/45	49.00@50.00
Prime, 45/55	48.00@49.00
Choice, 30/40	none quoted
Choice, 40/45	48.00@50.00
Choice, 45/55	47.00@48.00
Good, 30/40	none quoted
Good, 40/45	45.00@47.00
Good, 45/55	none quoted

Western

Prime, 40/45	44.00@48.00
Prime, 45/50	45.00@45.00
Prime, 50/55	45.00@48.00
Choice, 55/down	45.00@47.00
Good, all wts.	40.00@45.00
Spring, Ch. & Pr 55/down	48.00@54.00

## FRESH PORK CUTS

(L.C.L. prices)

Western

Pork loins, 8/12	\$60.00@63.00
Pork loins, 12/16	58.00@60.00
Hams, sknd., 14/down	60.00@62.00
Boston butts, 4/8 lbs.	45.00@48.00
Spareribs, 3/down	52.00@55.00
Pork trim., regular	30.00
Pork trim., spec. 80%	49.00

City

Hams, sknd., 14/down	\$63.00@65.00
Pork loins, 8/12	65.00@68.00
Pork loins, 12/16	59.00@61.00
Picnics, 4/8	45.00@46.00
Boston butts, 4/8 lbs.	46.00@48.00
Spareribs, 3/down	58.00@59.00

## VEAL—SKIN OFF

(L.C.L. prices)

Western

Prime, 80/110	\$42.00@45.00
Prime, 110/150	40.00@44.00
Choice, 50/80	30.00@33.00
Choice, 80/110	38.00@42.00
Choice, 110/150	35.00@39.00
Good, 50/80	30.00@33.00
Good, 80/110	34.00@36.00
Good, 110/150	32.00@35.00
Commercial, all wts.	29.00@32.00

## DRESSED HOGS

(L.C.L. prices)

80 to 100 lbs.	\$41.25@43.25
100 to 115 lbs.	41.25@43.25
115 to 135 lbs.	41.25@43.25
135 to 150 lbs.	41.25@43.25

## BUTCHERS' FAT

Cwt.

Shop fat	\$1.75
Breast fat	2.25
Inedible suet	2.50
Edible suet	2.50

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, June 9, were reported as follows:

CATTLE:

Steers, ch. & pr.	\$22.00@24.50
Steers, choice	21.50@22.00
Steers, good	20.00@21.50
Steers, com'l	17.00@17.50
Helfers, choice	21.00@23.00
Helfers, com'l & gd.	16.50@20.50
Cows, com'l & gd.	None rec.
Cows, util. & com'l	12.00@14.50
Cows, can. & cut.	9.50@11.50
Bulls, util. & com'l	14.00@16.50
Bulls, good	13.00@13.50

HOGS:

Choice, 190/220	25.25@26.00
Choice, 220/240	25.25@26.00
Good, 240/270	23.75@25.25
Good, 270/300	21.50@24.25
Sows, 400/down	18.50@22.00

LAMBS (Spring):

Choice	24.50@25.50
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## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended May 29, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCKS YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B <sup>1</sup> Dressed		LAMBS Good Handyweights	
	1954	1953	1954	1953	1954	1953	1954	1953
Toronto	\$20.00	\$19.51	\$23.50	\$24.50	\$37.62	\$33.60	\$30.24	\$27.99
Montreal	20.65	20.85	20.25	22.55	38.00	35.60	...	...
Winnipeg	19.00	18.64	22.00	25.84	35.62	31.02	20.50	24.00
Calgary	19.07	19.37	21.05	24.69	33.56	32.10	...	...
Edmonton	18.55	18.75	23.50	28.00	34.75	31.60	20.25	22.40
Lethbridge	18.37	18.75	...	23.50	33.37	32.10	...	...
Pr. Albert	18.30	18.35	22.75	24.50	34.00	29.85	...	...
Moose Jaw	17.00	18.30	19.00	20.00	34.00	29.85	...	...
Saskatoon	17.75	18.40	22.00	27.00	34.50	29.35	...	...
Regina	17.10	18.60	21.75	24.20	34.50	30.10	...	...
Vancouver	19.00	19.25	20.70	25.25	35.46	32.25	...	...

\*Dominion Government premiums not included.

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EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

# BY-PRODUCTS... FATS AND OILS

## TALLOWs and GREASES

Wednesday, June 9, 1954

The inedible fats market on Thursday of last week held on to its steady position in the Midwest; however, steady to fractionally better prices were paid by eastern consumers. Bleachable fancy tallow sold at 6½¢, prime tallow at 6½¢, special tallow at 6½¢, and yellow grease at 5½¢, all c.a.f. Chicago. Edible tallow continued to carry a soft undertone, with product offered at 11½¢, Chicago basis.

In early trade, several tanks of regular production bleachable fancy tallow sold at 7½¢ and hardy body material at 7½¢, delivered East. All hog choice white grease was still bid at 9½¢, c.a.f. New York, but held at 10¢, same destination. B-white grease was bid at 6½¢, Chicago, but without action. Later in the day several more tanks of regular production bleachable fancy tallow traded at 7½¢, and hard body at 7½¢, delivered New York.

On Friday edible tallow was offered ¼¢ lower at 11½¢, Chicago basis. A few tanks of hard body bleachable fancy tallow sold at 7½¢, c.a.f. East; additional tanks of regular production bleachable fancy tallow traded at 7½¢, also delivered New York. Several tanks of yellow grease sold at 6½¢, c.a.f. East.

Moderate buying interest at the start of the new week and at steady levels, brought out a few offerings. All hog choice white grease was bid at 9½¢, c.a.f. East, and reportedly held at 9½¢, or better. Yellow grease was bid at 6½¢, delivered East, but without action.

The persistently ¼¢ lower bids by consumers on Tuesday resulted in

sellers releasing some materials at that basis. A fair to good movement developed. Bleachable fancy tallow sold at 6½¢, prime tallow at 6½¢, special tallow at 6¢, No. 1 tallow and yellow grease at 5½¢, and not all hog choice white grease (maximum 39 titre) at 7¢, all c.a.f. Chicago. Several tanks of all hog choice white grease traded at 9½¢, delivered New York. Bleachable fancy tallow was bid at 7½¢, c.a.f. East.

A few tanks of original fancy tallow sold at 7½¢, delivered New York at midweek. Bids of 7¼¢@7½¢ same destination were reported. Several tanks of all hog choice white grease sold at 9½¢ and 9½¢, c.a.f. East; latter figure for prompt shipment. Several tanks of bleachable fancy tallow sold at 6½¢, special tallow at 6¢, and B-white grease at 6½¢, all c.a.f. Chicago. Several tanks of edible tallow sold at 11¢, Chicago basis.

**TALLOWs:** Wednesday's quotations: edible tallow, 11¢; original fancy tallow, 6½¢; bleachable fancy tallow, 6½¢; prime tallow, 6½¢; special tallow, 6¢; No. 1 tallow, 5½¢, and No. 2 tallow, 5¼¢.

**GREASES:** Wednesday's quotations: choice white grease (not all hog), 7¢; B-white grease, 6½¢; yellow grease, 5½¢; house grease, 5½¢; brown grease, 5¢@5½¢. The all hog choice white grease is quoted at 9½¢@9½¢, delivered East.

## EASTERN BY-PRODUCTS

New York, June 9, 1954

Dried blood was quoted Wednesday at \$8.00 per unit of ammonia. Low test wet rendered tankage was listed at \$7.50 per unit of ammonia and dry rendered tankage was quoted at \$2.20 per protein unit.

## VEGETABLE OILS

Wednesday, June 9, 1954

Only moderate activity developed in the vegetable oil market at the beginning of the week at mixed prices.

Most of the trading was in soybean oil which declined ¼¢ from Friday of last week. June shipment sold at 14½¢ in light volume and movement of restricted oil to the East was at 14¢. Later bids for June shipment were at 14¢, but most mills held firmly for higher prices. July shipment was bid at 13½¢ without action. Speculators purchased October through December shipments at 11½¢.

Sales of cottonseed oil could not be confirmed with 14½¢ bid in the Valley with offerings priced at 14½¢. The market in the Southeast was nominal at 14½¢. In Texas, offerings were available at 14½¢ to 14½¢, depending on location. Corn oil was offered early at 14½¢, later at 14½¢ with trading at the latter figure for June shipment. Peanut oil was offered at 17¢ without movement. Coconut oil was offered at 13¢ for prompt shipment, with reported sales at 12½¢ for straight month.

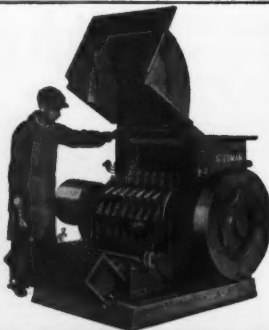
There was little change in prices for crude edible oils Tuesday, with the exception of corn oil, which advanced to trade at 15¢ for June shipment. Soybean oil sales were mostly light with June shipment trading at 14½¢ and July restricted at 14¢. Bids for June shipment later were at 14¢, while July was bid at 13½¢. Offerings, however, were tight and no trades were heard at bid levels.

The cottonseed oil market continued draggy, with offerings in the Valley again available at 14½¢, but encountering bids of 14½¢ for June

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STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company  
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shipment and 14 $\frac{1}{4}$ c for July. Trading was slow to develop in Texas, with offerings priced at 14 $\frac{1}{4}$ c at Lubbock and at 14 $\frac{3}{4}$ c at other locations, but buying interest was  $\frac{1}{8}$ c less. Peanut oil was offered at 17c, with unconfirmed trading at 16 $\frac{3}{4}$ c later in the day. There was no change in the coconut oil market which continued dull and without activity.

Mixed prices prevailed in the vegetable oil market Wednesday. Nearby and scattered June shipment soybean oil sold in fair volume at 14 $\frac{1}{2}$ c, and July shipment cashed at 14c. June shipment was later bid at 14c. July shipment was wanted at 14c, but offerings were generally tight and hard to uncover. Refiners reportedly were the principal buyers during the day's activity.

Cottonseed oil sold in the Valley at 14 $\frac{3}{4}$ c for July shipment, but June shipment was held at 14 $\frac{1}{2}$ c, without movement. The Southeastern market was unchanged at 14 $\frac{3}{4}$ c, nominal basis. Sales were encountered in Texas at 14 $\frac{3}{4}$ c, Lubbock area and at 14 $\frac{1}{4}$ c, Waco basis. Volume at all locations was considered small. Corn oil continued to trade at 15c. Peanut oil was offered at 16 $\frac{3}{4}$ c, with possible movement at that level. Offerings of June shipment coconut oil declined to 12 $\frac{7}{8}$ c, but failed to draw bids at that figure.

**CORN OIL:** Gained  $\frac{1}{4}$ c over last Monday trading levels.

**COTTONSEED OIL:** Mostly unchanged from the previous week with trading light.

Cottonseed oil futures in New York were quoted as follows:

#### FRIDAY, JUNE 4, 1954

	Open	High	Low	Close	Prev. Close
July	16.47b	....	....	16.50	16.45b
Sept.	15.10b	....	....	15.10b	15.10b
Oct.	14.52b	....	....	14.51b	14.53b
Dec.	14.42b	....	....	14.42b	14.40b
Jan.	14.45b	....	....	14.40b	14.40b
Mar.	14.45b	....	....	14.42b	14.47b
May	14.45b	....	....	14.45b	14.48b

Sales: 41 lots.

#### MONDAY, JUNE 7, 1954

	Open	High	Low	Close	Prev. Close
July	16.47b	16.40	16.35	16.35b	16.50
Sept.	15.05b	15.08	14.95	14.85b	15.10b
Oct.	14.45b	....	....	14.15b	14.51b
Dec.	14.37b	14.40	14.10	14.05b	14.42b
Jan.	14.45b	14.25	14.25	14.00b	14.40b
Mar.	14.37b	14.25	14.25	14.05b	14.42b
May	14.38b	....	....	14.00b	14.45b

Sales: 27 lots.

#### TUESDAY, JUNE 8, 1954

	Open	High	Low	Close	Prev. Close
July	16.32b	16.45	16.40	16.45	16.35b
Sept.	14.94b	15.02	15.00	15.00b	14.85b
Oct.	14.20b	14.32	14.30	14.30b	14.15b
Dec.	14.19b	14.20	14.10	14.13b	14.05b
Jan.	14.15b	14.20	14.19	14.20b	14.10b
Mar.	14.10b	....	....	14.10b	14.05b
May	14.19b	14.25	14.25	14.18b	14.00b

Sales: 34 lots.

#### WEDNESDAY, JUNE 9, 1954

	Open	High	Low	Close	Prev. Close
July	16.42b	16.42	16.42	16.42	....
Sept.	15.01b	15.20	15.00	15.20	....
Oct.	14.31b	14.45	14.43	14.45	....
Dec.	14.15b	14.20	14.19	14.20b	....
Jan.	14.10b	....	....	14.20b	....
Mar.	14.19b	14.25	14.25	14.25b	....
May	14.18b	14.35	14.35	14.35	....

Sales: 22 lots.

**SOYBEAN OIL:** Market un-

changed from last week with sales at 14c and 14 $\frac{3}{8}$ c, depending on shipment.

**PEANUT OIL:** Declined to trade at 16 $\frac{3}{4}$ c at midweek.

**COCONUT OIL:** Lower offering prices fail to draw bids.

### BY-PRODUCTS MARKETS

#### BLOOD

Wednesday, June 9, 1954

	Unit
Unground, per unit of ammonia (bulk)	Ammonia \$7.50

#### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose	
Low test	*\$8.75@9.00n
High test	*\$8.00@8.25n
Liquid stick tank cars	4.50@5.00n

#### PACKINGHOUSE FEEDS

	Carlots, per ton
50% meat, bone scraps, bagged	\$107.50@117.50
50% meat, bone scraps, bulk	105.00@107.50
55% meat scraps, bulk	132.00
60% digester tankage, bulk	102.50@112.50
60% digester tankage, bagged	105.00@115.00
60% blood meal, bagged	160.00
80% standard steamed bone meal, bagged (spec. prep.)	80.00
60% steamed bone meal, bagged	67.50

#### FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia	6.00
Hoof meal, per unit ammonia	6.50

#### DRY RENDERED TANKAGE

	Per unit Protein
Low test	*2.10@2.20n
High test	*2.10@2.15n

#### GELATINE AND GLUE STOCKS

	Per cwt.
Calf trimmings (lined)	\$1.35@1.50
Hide trimmings (green salted)	6.00@7.00
Cattle jaws, scraps and knuckles, per ton	\$5.00@57.50
Pig skin scraps and trimmings, per lb.	9 @9 $\frac{1}{2}$

#### ANIMAL HAIR

Winter coil dried, per ton	*\$115.00@120.00
Summer coil dried, per ton	50.00@57.50
Cattle switches, per piece	3 $\frac{1}{4}$ @5
Winter processed, gray, lb.	14@16
Summer processed, gray, lb.	8@10

n—nominal. n—asked.  
\*Quoted delivered basis.

### VEGETABLE OILS

Wednesday, June 9, 1954

Crude cottonseed, oil, carlots, f.o.b. mills	
Valley	14 $\frac{1}{2}$ @14 $\frac{1}{2}$ n
Southeast	14 $\frac{1}{2}$ n
Texas	14 $\frac{1}{2}$ @14 $\frac{1}{2}$ pl
Corn oil in tanks, f.o.b. mills	15pd
Peanut oil, f.o.b. Southern mills	16 $\frac{1}{2}$ pl
Soybean oil, Decatur	14 $\frac{1}{2}$ pl
Coconut oil, f.o.b. Pacific Coast	12 $\frac{3}{4}$ a
Cottonseed foots	
Midwest and West Coast	1 $\frac{1}{2}$ n
East	1 $\frac{1}{2}$ n

### OLEOMARGARINE

Wednesday, June 9, 1954

White domestic vegetable	27
Yellow quarters	27
Milk churned pastry	29
Water churned pastry	26

### OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	Lb. 11 $\frac{1}{2}$ @12 $\frac{1}{2}$ n
Extra oleo oil (drums)	18 $\frac{1}{2}$ @19

pd—paid. n—nominal. n—asked. b—bid.

### Food Fats Consumption

Per capita consumption of food fats by civilians in 1954 has been forecast by the Agricultural Marketing Service at 44 lbs., the same as last year. Use of lard, due to limited supplies, is expected to be the smallest in two decades while that of other cooking oils is expected to approach last year's record levels.



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# HIDES AND SKINS

Good volume of hides sold through midweek at steady levels to 1c off—Small packer production sold steady to slightly lower—Country hide market steady—Southwestern kip offered at 25c—Sheepskin market steady to fractionally lower on shearlings.

## CHICAGO

**PACKER HIDES:** The dealer support which boosted hide prices up a full cent last week was not witnessed this week, due in part to the selloff in the futures market Monday. There were hides available that were carried over from the previous week, but general offering lists and packer prices were not made known. Buying interest was 1/2c to 1c lower than last prices, depending on selection sought.

Prices for a couple of selections declined 1/2c to 1c in early activity Tuesday, with the exception of ex-light native steers, which sold steady. Some 2,200 ex-lights brought 18 1/2c. Heavy native steers were also traded and about 8,000 of river production June takeoff, sold at 11 1/2c. About 7,000 butt-branded and Colorado steers, mostly May takeoff, traded at 10c and 9 1/2c, respectively. In addition, about 5,000 branded steers, late May and early June takeoff, brought 10c and 9 1/2c. Later trading involved 2,200 heavy native steers at 11 1/2c and a few more ex-lights sold at 18 1/2c. Very late in the day, about 4,000 St. Paul heavy native cows traded at 14 1/2c.

Activity was slow to develop early Wednesday, but later in the day brisk trading transpired. Some selections lost ground, while others held steady with earlier prices. A car of branded cows sold at 12c, and a car of branded steers traded at 10c. About 10,000 to 11,000 light native cows sold early at 15 1/2c for rivers and 16c for north-erns. Later the volume of this selec-

tion sold was increased to 20,000 to 25,000. Light native steers also traded lower and an estimated 7,000 brought 14c for rivers and 14 1/2c for north-erns. Mixed packs of light native cows and ex-light native steers sold at 15 1/2c and 18 1/2c, respectively.

**SMALL PACKER AND COUNTRY HIDES:** Sales of small packer production were limited this week at various levels, depending on quality. The 50-lb. average sold early at 12c, 12 1/2c and as high as 13c early in the week. At midweek, the best bids for 48@50-lb. average were at 12 1/2c and 13c. There was export interest late last week and on Monday of this week for 60-lb. average hides, but the interest faded later in the week and this average was quoted nominally at 9 1/2 @ 10c. A car of 42-lb. average reported sold at 13 1/2c, selected, f.o.b. The country hide market saw some action early in the week and 50-lb. average mixed weights sold at 8c and 8 1/2c.

**CALFSKINS AND KIPSKINS:** Although there was trading late last week of 1,800 St. Paul all-weight calf at 47 1/2c and St. Paul heavy calf at 48 1/2c, no sales were confirmed this week. Some Southwestern kip was offered at 25c, but no trading was heard at that level at midweek. St. Paul kip and overweights last sold at 32 1/2c and 30c.

**SHEEPSKINS:** The shearling market was steady to slightly lower this week, depending on grade involved. The No. 1 shearlings sold at 1.55 and 1.60, the No. 2's at 1.20 and the No. 3's at .70 and .75. Fall clips were not offered, and no particular buying interest was encountered. Dry pelts were steady with last sales at 27@28c. Winter pickled skins were short in supply and quoted nominal at 9.50 per dozen. Genuine spring lambs were also nominal at 12.00 to 12.50.

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week
	Week ending	Week	
	June 8, 1954	Previous	1953
Nat. steers, 11 1/2 @ 14 1/2	12 1/2 @ 14n	14	@ 19n
Hy. Texas			
steers ...	10	11	@ 14 1/2n
Butt branded			
steers ...	10	11	14n
Col. steers ...	9 1/2	10 1/2	13 1/2n
Ex. light Tex.			
steers ...	13 1/2n	14n	19 1/2n
Brnd. cows, 12 @ 13	12 @ 13	17	@ 17 1/2n
Hy. nat.			
cows ... 14 @ 14 1/2	13 1/2 @ 14n	18	@ 19n
Lt. nat.			
cows ... 15 1/2 @ 16	16 1/2 @ 17		20n
Nat. bulls ... 9 1/2 @ 10n	10 1/2n		12n
Brnd. bulls, 8 1/2 @ 9n	9 1/2n		11n
Calfskins,			
Nor. 10/15	47 1/2n	47 1/2n	60n
10/down	47 1/2n	47 1/2n	55n
Kips, Nor.			
nat., 15/25	32 1/2n	32 1/2n	40n
Kips, Nor.			
Brnd., 15/25	30n	30n	37 1/2n

## SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and			
over ... 9 1/2 @ 10n	9 1/2 @ 10n	14	@ 14 1/2n
50 lbs. ... 12 1/2 @ 13n	12 @ 12 1/2n	16	@ 16 1/2n

## SMALL PACKER SKINS

Calfskins, under			
15 lbs. ....	30n	30n	40n
Kips, 15/30 ...	18 @ 19n	18 @ 19n	30n
Slunks, reg. ...	1.25 @ 1.35n	1.25 @ 1.35n	1.50n
Slunks, hairl's	25 @ 35n	25 @ 35n	30 @ 35n

## SHEEPSKINS

Packer shearlings,			
No. 1	1.55 @ 1.60	1.60	2.00 @ 2.40n
Dry Pelts	27 @ 28n	27 @ 28n	30
Horsehides,			
Untrnd.	10.75n	10.25 @ 16.50n	12.00 @ 12.50n

## N. Y. HIDE FUTURES

### FRIDAY, JUNE 4, 1954

	Open	High	Low	Close
July ...	15.90b	15.57	15.43	15.43 - 45
Oct. ...	16.25b	16.25	16.10	16.10
Jan. ...	16.85b	16.76	16.70	16.70b - 75a
Apr. ...	17.15b	...	...	17.10b - 20n
July ...	17.40b	...	...	17.35b - 50a
Oct. ...	17.00b	...	...	17.00b - 80n

Sales: 34 lots.

### MONDAY, JUNE 7, 1954

July ...	15.40b	15.33	15.33	15.33
Oct. ...	16.10b	16.15	15.98	15.95b-16.00a
Jan. ...	16.70b	16.54	16.50	16.52 - 50
Apr. ...	16.70b	...	...	16.82b - 95a
July ...	17.40b	...	...	17.12b - 25a
Oct. ...	17.68b	...	...	17.42b - 55a

Sales: 22 lots.

### TUESDAY, JUNE 8, 1954

July ...	15.25b	15.20	15.10	15.10
Oct. ...	15.90b	15.90	15.70	15.77b - 78a
Jan. ...	16.45b	16.50	16.23	16.33
Apr. ...	16.75b	...	...	16.73b - 83a
July ...	17.00b	17.37	17.37	17.03 - 18a
Oct. ...	17.40b	...	...	17.35b - 55a

Sales: 70 lots.

### WEDNESDAY, JUNE 9, 1954

July ...	15.05b	15.08	15.00	15.05b - 10a
Oct. ...	15.70b	15.70	15.60	15.70 - 78a
Jan. ...	16.25b	16.27	16.23	16.25b - 75a
Apr. ...	16.85b	...	...	16.85b - 75a
July ...	16.90b	...	...	16.90b-17.10a
Oct. ...	17.20b	...	...	17.20b - 45a

Sales: 32 lots.

### THURSDAY, JUNE 10, 1954

July ...	15.00b	15.10	15.03	15.18b - 22a
Oct. ...	15.68	15.78	15.63	15.78b - 80a
Jan. ...	16.15b	16.35	16.20	16.35b - 40a
Apr. ...	16.55b	...	...	16.75b - 85a
July ...	16.80b	...	...	17.00b - 20a
Oct. ...	17.10b	...	...	17.30b - 50a

Sales: 45 lots.


## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 5, 1954, totaled 5,738,000 lbs.; previous week, 5,850,000 lbs., same week, 1953, 4,947,000 lbs.; 1954 to date, 124,758,000 lbs., same period, 1953, 114,199,000 lbs.

Shipments for the week ended June 5, 1954, totaled 3,767,000 lbs.; previous week, 3,054,000 lbs.; corresponding week 1953, 3,518,000 lbs.; this year to date, 94,372,000 lbs.; corresponding week, 1953, 84,507,000 lbs.

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\*The Hoerner Packaging Engineer responsible: F. C. Supinger



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# Week's Closing Markets

## PARITY PRICES COMPARED

Parity prices for livestock, feed and wool provided by the AAA of 1938 and amended in 1948 and 1949, effective on the following dates compared, as reported by the USDA.

Commodity and unit	Base period price <sup>1</sup>	Effective parity prices	May 15 1954	Apr. 15 1954	May 15 1953
Hogs (cwt.)	\$ 7.34	\$20.80	\$20.80	\$20.80	\$20.30
Beef cattle (cwt.)	7.50	21.30	21.20	21.00	
Calves (cwt.)	8.28	23.50	23.40	23.40	
Lambs (cwt.)	8.16	23.20	23.10	22.90	
Wool (lb.)	2.200	.504	.501	.506	
Corn (bu.)	3.642	1.82	1.82	1.77	
Oats (bu.)	3.11	.883	.880	.884	
Barley (bu.)	4.84	1.37	1.37	1.36	
Cottonseed (ton)	25.50	72.40	72.20	72.30	

<sup>1</sup>Adjusted base period price 1910-14 derived from 120-month average January 1914-December 1933 unless otherwise noted. <sup>2</sup>Derived from 10 season average, 1944-53. <sup>3</sup>60-month average Aug. 1909-July 1914.

## Wholesale Price Indexes

Meats declined 2.2 points to 97.7 per cent for the week ended June 1 from 99.9 the previous week in the weekly price index compiled by the Bureau of Labor Statistics. The primary market basket declined 0.2 per cent to 110.8 compared with the 1947-49 average of 100 per cent for the period. Livestock and related products dipped fractionally as did fats and oils.

## THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$26.25; average, \$22.25. Provision prices were quoted as follows: Under 12 pork loins, 54; 10/14 green skinned hams, 53@55; Boston butts, 43; 16/down pork shoulders, 38 nominal; 3/down spareribs, 48½; 8/12 fat backs, 13@13½; regular pork trimmings, 21 nominal; 18/20 DS bellies, 31 asked; 4/6 green picnics, 37; 8/up green picnics, 23½.

P.S. loose lard was quoted at 15.12½ asked and P.S. lard in tierces at 16.87½ nominal.

## Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: July 16.45-50; Sept. 15.16b-30a; Oct. 14.46b-60a; Dec. 14.26b-35a; Jan. 14.25b; Mar. 14.32b-45a; and May 14.35b-45a.

Sales: 30 lots.

## PHILADELPHIA FRESH MEATS

Tuesday, June 8, 1954  
WESTERN DRESSED

BEEF (STEER)	Cwt.
Prime, 600/800	None quoted
Choice, 500/700	\$42.25@43.25
Choice, 700/900	41.00@43.00
Good, 500/700	39.00@40.50
Commercial, 350/700	None quoted
COW:	
Commercial, 350/700	30.00@32.50
Utility, all wts.	26.50@29.00
VEAL (SKIN OFF):	
Choice, 80/110	38.00@41.00
Choice, 110/150	38.00@41.00
Good, 50/80	34.00@36.00
Good, 80/110	35.00@37.00
Good, 110/150	35.00@37.00
Commercial, all wts.	30.00@34.00
Utility, all wts.	26.00@30.00
LAMB (Spring):	
Prime, 30/50	53.00@55.00
Prime, 50/60	48.00@52.00
Choice, 30/50	52.00@54.00
Choice, 50/60	48.00@52.00
Good, all wts.	48.00@52.00
Utility, all wts.	42.00@46.00
MUTTON (EWE):	
Choice, 70/down	20.00@22.00
Good, 70/down	18.00@20.00
PORK CUTS—CHOICE LOINS:	
(Bladeless included) 8-10	60.00@62.00
(Bladeless included) 10-12	60.00@62.00
(Bladeless included) 12-16	56.00@58.00
Butts, Boston style, 4-8	46.00@48.00
SPARERIBS, 2 lbs. down	52.00@54.00

## LOCALLY DRESSED

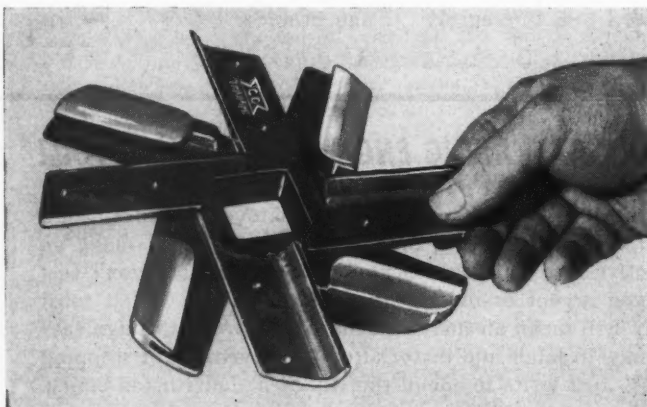
STEER BEEF CUTS:	PRICE	Choice
Hindqtrs., 600/800	\$55.00@58.00	\$51.00@53.00
Hindqtrs., 800/900	54.00@56.00	51.00@52.00
Round, no flank	48.00@52.00	48.00@52.00
Hip rd., with flank	47.00@50.00	46.00@50.00
Full loin, untrim.	55.00@58.00	51.00@53.00
Rib (7 bone)	56.00@62.00	50.00@55.00
Arm Chuck	33.00@35.00	33.00@35.00
Brisket	30.00@33.00	30.00@33.00
Short plates	15.00@17.00	15.00@17.00

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended June 5, with comparisons:

	Week June 5	Previous Week	Cor. Week 1953
Cured meats, pounds	7,175,000	8,306,000	3,567,000
Fresh meats, pounds	38,801,000	28,495,000	20,190,000
Lard pounds	2,401,000	2,473,000	3,488,000

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# LIVESTOCK MARKETS... Weekly Review

## April Corn Belt S-F Cattle Run Up 35%; Sheep, 104%

The movement of stocker and feeder cattle and sheep into the Corn Belt so far this year is an indication of confidence on the part of producers in the immediate future of the livestock and meat industry. April in-shipments of stocker and feeder cattle into the nine Corn Belt states, at 217,418 head, were up 35 per cent over the 160,667 shipped during the same month of 1953.

January-April shipments of feeder cattle into the area numbered 826,957 this year compared with 563,212 last year, an increase of 47 per cent, the sharpest increase between any two such periods on record.

Shipments of feeder sheep and lambs in April numbered 201,932 head for a 104 per cent increase over 98,822 in April last year. In the first four months of this year, in-shipments totaled 762,194 sheep and lambs for a 62 per cent rise over 468,900 in the same period of 1953.

## ST. LOUIS HOGS IN MAY

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	May 1954	1953
Hogs received	169,509	171,641
Highest top price	\$28.00	\$26.75
Lowest top price	26.50	25.75
Average price	26.73	24.28
Average weight, lbs.	228	212

## LIVESTOCK CAR LOADINGS

A total of 6,395 cars was loaded with livestock during the week ended May 29, 1954, according to the American Association of Railroads. This was a decrease of 1,359 from the same week of 1953 and 424 cars less than in the like period of 1952.

## LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during April, 1954 and 1953, as reported by the U. S. Department of Agriculture:

### CATTLE (EXCLUDING CALVES)

	Salable receipts	Total receipts	Local slaughter
April, 1954	1,356,237	1,646,938	887,669
March, 1954	1,609,642	1,904,966	1,072,722
April, 1953	1,375,614	1,641,220	944,493
Jan.-Apr., 1954	5,820,377	6,911,164	3,888,767
Jan.-Apr., 1953	5,222,932	6,117,939	3,482,753
5-yr. av. (Apr. 1949-53)	1,116,491	1,345,711	722,605

### CALVES

	Salable receipts	Total receipts	Local slaughter
April, 1954	295,397	393,110	234,373
March, 1954	326,969	414,547	250,297
April, 1953	298,782	378,047	226,519
Jan.-Apr., 1954	1,222,064	1,570,580	922,653
Jan.-Apr., 1953	1,113,797	1,360,517	790,879
5-yr. av. (Apr. 1949-53)	277,572	353,776	206,322

### HOGS

	Salable receipts	Total receipts	Local slaughter
April, 1954	1,508,085	2,067,919	1,499,348
March, 1954	1,729,313	2,449,726	1,790,619
April, 1953	1,704,440	2,357,651	1,725,264
Jan.-Apr., 1954	6,447,750	9,119,298	6,580,963
Jan.-Apr., 1953	7,963,019	11,278,637	7,970,300
5-yr. av. (Apr. 1949-53)	1,969,064	2,737,555	1,894,817

### SHEEP AND LAMBS

	Salable receipts	Total receipts	Local slaughter
April, 1954	550,944	1,202,638	581,246
March, 1954	600,464	1,127,530	625,010
April, 1953	550,208	1,114,645	587,428
Jan.-Apr., 1954	2,319,850	4,553,392	2,395,896
Jan.-Apr., 1953	2,527,755	4,621,533	2,473,828
5-yr. av. (Apr. 1949-53)	465,571	967,321	452,609

## CANADIAN LIVESTOCK

April average prices for livestock at 11 Canadian markets as reported to THE NATIONAL PROVISIONER:

	STEERS	VEAL	HOGS*	LAMBS
	Good	Good	Good	Good
	1000 lbs.	Good, Ch.	Bl. Dr.	Handy w.
	Apr. 1954	Apr. 1954	Apr. 1954	Apr. 1954
Toronto	\$18.51	\$24.92	\$34.36	....
Montreal	19.16	18.77	34.83	....
Winnipeg	16.60	23.53	32.36	20.64
Calgary	17.35	23.07	33.63	20.95
Edmonton	17.04	23.00	34.42	21.49
Lethbridge	17.17	....	33.43	20.39
Pr. Albert	16.30	23.07	31.32	20.50
Moose Jaw	15.89	17.42	31.24	15.50
Saskatoon	15.95	23.21	31.45	18.29
Regina	15.98	22.11	31.63	18.63
Vancouver	17.50	20.88	36.40	21.00

\*Dominion Government premiums not included.

## Rain Is Biggest Need in No. Mexican Cattle Area

Livestock production in Northern Mexico still is seriously affected by drought, which is continuing for the fourth straight year. The affected area contains perhaps 20 to 25 per cent of Mexico's cattle and it is that section that engages mostly in trade with the United States.

Since March, most of Chihuahua has received the first precipitation of any consequence in a year but more is needed now and through the remainder of the rainy season to restore soil moisture, ranges and pastures to a normal condition. The Mexican government recently removed the 3 per cent federal export tax on meat products and state taxes on the movement of cattle.

It is believed that cattle numbers in the four United States border states—Sonora, Chihuahua, Coahuila and Nuevo Leon—now are about 500,000 greater than in 1951, principally because of a decline in shipments of meat and cattle to the United States in 1953 and the drought which has reduced the calf crops, increased death losses and prevented cattle from reaching slaughter stage.

Sonora packing plants have done little business this season. The Magdalena plant began slaughtering on January 21 and suspended activities during the first week of April after handling only 8,000 canners and cutters.

## New Hoosier Hog Growers Unit

Indiana's 90,000 commercial swine producers, who operate a multi-million dollar business annually, have set up their own state organization. It is called the Indiana Commercial Pork Producers Association.

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

	CATTLE		Cor.
	Week	Prev. Week	
	June 5	Week	1953
Chicago†	24,795	26,061	24,746
Kan. City†	14,462	14,659	14,547
Omaha†	25,606	23,861	26,608
East St. L.	11,542	26,874	11,682
St. Joseph†	12,488	9,507	11,255
Sioux City†	12,002	9,679	12,401
Wichita†	3,841	4,109	4,095
New York & Jer. City†	9,346	10,733	11,280
Ola. City†	10,614	10,586	8,193
Cincinnati†	4,227	...	4,072
Denver†	12,289	11,279	10,845
St. Paul†	14,440	15,392	14,829
Milwaukee†	3,649	4,550	3,156
Total	159,391	167,290	158,310

	HOGS		Cor.
	Week	Prev. Week	
	June 5	Week	1953
Chicago†	24,779	29,584	27,983
Kan. City†	8,951	8,288	10,597
Omaha†	24,052	23,018	26,453
East St. L.	19,109	20,066	21,435
St. Joseph†	17,941	14,585	19,502
Sioux City†	17,187	16,649	20,943
Wichita†	6,159	7,988	3,925
New York & Jer. City†	32,285	39,438	37,641
Ola. City†	8,951	8,736	7,120
Cincinnati†	9,351	...	12,008
Denver†	8,074	8,570	6,872
St. Paul†	20,454	27,013	23,563
Milwaukee†	2,808	3,126	5,088
Total	199,167	207,891	223,715

	SHEEP		Cor.
	Week	Prev. Week	
	June 5	Week	1953
Chicago†	2,680	4,608	5,623
Kan. City†	6,106	7,324	5,887
Omaha†	10,693	10,772	6,463
East St. L.	3,221	2,743	3,388
St. Joseph†	7,649	7,581	7,931
Sioux City†	7,072	7,371	3,470
Wichita†	2,560	4,485	3,987
New York & Jer. City†	35,220	38,950	37,468
Ola. City†	5,802	5,631	8,814
Cincinnati†	1,386	...	769
Denver†	7,407	6,840	5,199
St. Paul†	1,990	2,182	1,852
Milwaukee†	388	316	337
Total	91,533	98,863	91,488

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, June 9, were as follows:

<b>CATTLE:</b>	
Steers, ch. & pr.	\$26.00 only
Steers, gd. & ch.	23.50 only
Steers, can. & util.	10.00@17.00
Heifers, choice	22.00@23.00
Heifers, utility	None rec.
Cows, util. & com'l.	12.00@12.75
Cows, cull & util.	None rec.
Cows, can. & cut.	7.00@11.50
Bulls, com'l.	15.00@16.50
<b>VEALERS:</b>	
Choice & prime	None rec.
Good & prime	20.00@24.00
Com'l & gd.	14.00@20.00
Culls	None rec.
<b>HOGS:</b>	
Choice, 180/240	25.75@27.00
Sows, 400/down	19.50 only
<b>LAMBS (Spring):</b>	
Good & prime	24.00@25.00

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended June 5:

Cattle Calves Hogs* Sheep*	
Salable	103 619 ... 448
Tot. (inc. directs)	2,976 3,628 13,523 11,299
Prev. wk.	Salable 158 474 ...
Tot. (inc. directs)	5,371 4,430 17,670 15,224

\*Including hogs at 31st st.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	RECEIPTS			
	Cattle	Calves	Hogs	Sheep
June 3...	3,314	440	13,007	342
June 4...	723	143	5,149	439
June 5...	395	59	1,314	27
June 7...	18,958	546	10,650	2,086
June 8...	8,000	400	10,000	1,000
June 9...	14,000	400	12,000	1,000
*Week so far				
	40,958	1,346	32,650	4,086
Wk. ago.	34,542	1,172	23,753	1,545
Yr. ago.	44,907	1,904	34,689	8,828
2 yrs. ago.	29,645	1,270	44,634	7,931

\*Including 217 cattle, 4,219 hogs and 120 sheep sent to packers.

	SHIPMENTS			
	Cattle	Calves	Hogs	Sheep
June 3...	2,472	16	3,101	35
June 4...	1,615	87	1,987	87
June 5...	188	...	291	...
June 7...	5,520	...	2,600	269
June 8...	3,000	...	2,000	500
June 9...	4,000	...	3,000	100
*Week so far				
	12,520	...	7,000	869
Wk. ago.	10,844	165	5,173	163
Yr. ago.	17,864	118	5,364	549
2 yrs. ago.	11,738	123	6,970	906

	JUNE RECEIPTS		1953
	1954	1953	
Cattle	55,500	61,503	
Calves	2,750	3,517	
Hogs	72,172	83,471	
Sheep	6,901	20,660	

	JUNE SHIPMENTS		1953
	1954	1953	
Cattle	24,419	34,894	
Hogs	16,107	18,703	
Sheep	991	559	

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., June 9:

	Week ended		June 2
	June 9	June 2	
Packers' purch.	30,070	22,065	
Shippers' purch.	12,324	9,952	
Total	42,394	32,017	

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, June 9, were reported as shown in the table below:

<b>CATTLE:</b>	
Steers, choice	\$24.00@24.75
Steers, com'l & gd.	22.00@23.00
Steers, util. & com'l	18.00@20.00
Heifers, choice	21.00@22.50
Heifers, util.	None rec.
Cows, util. & com'l	14.00@16.50
Cows, can. & cut.	9.50@12.50
Bulls, util. & com'l	15.00@18.50
<b>CALVES:</b>	
Vealers, ch. & pr.	None rec.
Good & choice	20.00@23.00
Calves, com'l	18.00@20.00
<b>HOGS:</b>	
Choice, 210/225	26.00@27.25
Sows, 450/down	18.00 only
<b>LAMBS (Spring):</b>	
Good & prime	None rec.

## CANADIAN KILL

Inspected slaughter in Canada for week ended May 29:

	Period May 29 1954	Same wk. Last Yr.
<b>CATTLE</b>		
Western Canada ..	13,112	13,315
Eastern Canada ...	15,045	14,833
Total .....	28,157	28,148
<b>HOGS</b>		
Western Canada ..	40,056	39,154
Eastern Canada ...	41,138	47,134
Total .....	81,194	86,288
All hog carcasses graded .....	88,506	93,552
<b>SHEEP</b>		
Western Canada ..	967	1,455
Eastern Canada ...	1,139	813
Total .....	2,126	2,268



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 5, 1954, as reported to The National Provisioner:

### CHICAGO

Armour, 3,713 hogs; Wilson, 3,523 hogs; Agar, 7,022 hogs; Shippers, 10,552 hogs; and Others, 10,521 hogs.

Total: 24,795 cattle; 1,718 calves; 35,331 hogs; and 2,030 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour . 3,609 688 1,406 1,574  
Swift . 2,690 712 2,041 3,077  
Wilson . 1,446 . . . 2,858 . . .  
Butchers 4,531 . . . 814 . . .  
Others . 777 . . . 1,832 1,361  
Totals 13,062 1,400 8,951 6,106

### OMAHA

Cattle Calves Hogs Sheep  
Armour . 7,064 5,323 1,328  
Cudahy . 4,224 3,150 1,498  
Swift . 5,313 4,804 2,436  
Wilson . 3,573 3,112 2,603  
Cornhusker 412 . . .  
O'Neil . 343 . . .  
Both . 554 . . .  
Eagle . 78 . . .  
Gr. Omaha 584 . . .  
Hoffman . 100 . . .  
Rothschild . 150 . . .  
King . 1,274 . . .  
Merchants . 109 . . .  
Midwest . 80 . . .  
Omaha . 417 . . .  
Union . 540 . . .  
Others . . . 10,978 . . .  
Totals 26,245 29,434 7,863

### E. ST. LOUIS

Cattle Calves Hogs Sheep  
Armour . 2,401 1,463 3,805 1,912  
Swift . 4,176 2,530 8,905 1,309  
Hunter . 972 . . . 4,571 . . .  
Hill . . . . . 1,828 . . .  
Krey . . . . . 1,828 . . .  
Laclede . . . . . 1,828 . . .  
Luer . . . . . 1,828 . . .  
Totals 7,549 3,993 19,109 3,221

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift . 4,341 380 10,270 4,600  
Armour . 3,510 573 6,968 2,255  
Others . 4,508 318 2,693 . . .  
Totals\*12,359 1,271 19,931 6,855  
\*Do not include 92 cattle, 106 calves, 554 hogs and 794 sheep direct to packers.

### SIoux CITY

Cattle Calves Hogs Sheep  
Armour . 4,065 . . . 5,365 742  
Swift . 4,179 . . . 5,865 1,646  
Wilson . 3,313 . . . 4,549 778  
Butchers 394 . . . 4 . . .  
Others . 9,668 . . . 7 11,635 213  
Totals 21,619 11 27,414 3,379

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy . 1,256 401 1,437 2,560  
Kansas . 253 . . . . .  
Dunn . 125 . . . . .  
Dold . 135 . . . . .  
Sunflower 15 . . . . .  
Pioneer . . . . .  
Excel . 441 . . . . .  
Others . 1,334 . . . 262 3,382  
Totals 3,559 401 2,166 5,942

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour . 2,575 337 554 1,804  
Wilson . 2,225 322 640 1,674  
Others . 3,607 33 799 410  
Totals\* 8,407 692 1,993 3,888  
\*Do not include 529 cattle, 986 calves, 5,964 hogs and 1,014 sheep direct to packers.

### LOS ANGELES

Cattle Calves Hogs Sheep  
Armour . 118 117 . . .  
Cudahy . 197 . . . . .  
Swift . 197 . . . . .  
Wilson . 298 . . . . .  
Ideal . 594 . . . . .  
United . 553 . . . 2 335 . . .  
Atlas . 491 . . . . .  
Machlin . 438 . . . . .  
Acme . 383 . . . . .  
Gr. West . 346 . . . . .  
Luer . 197 . . . . .  
Clougherty . 322 . . . 277 . . .  
Hanna . 332 . . . . .  
Others . 2,952 543 346 . . .  
Totals 5,689 662 1,486 . . .

## DENVER

Cattle Calves Hogs Sheep  
Armour . 1,598 150 2,050 3,731  
Swift . 1,073 128 1,613 2,062  
Cudahy . 838 73 1,915 272  
Wilson . 850 . . . . .  
Others . 5,217 149 2,038 538  
Totals 10,176 500 7,611 6,603

## CINCINNATI

Cattle Calves Hogs Sheep  
Gall . . . . . 243  
Kahn's . . . . .  
Meyer . . . . .  
Schlachter 111 32 . . . 17  
Northside . . . . .  
Others . 3,454 1,180 8,895 742  
Totals 3,565 1,232 8,895 1,062

## ST. PAUL

Cattle Calves Hogs Sheep  
Armour . 4,894 2,789 6,870 993  
Bartusch . 832 . . . . .  
Cudahy . 928 55 . . . 387  
Rifkin . 769 36 . . . . .  
Superior . 1,319 . . . . .  
Swift . 5,698 2,793 13,584 649  
Others . 2,639 1,035 6,194 . . .  
Totals 16,499 6,708 26,648 1,999

## FORT WORTH

Cattle Calves Hogs Sheep  
Armour . 2,031 2,531 975 9,342  
Swift . 2,495 1,393 944 15,730  
Bl. Bon . 359 11 107 . . .  
City . 530 11 45 . . .  
Rosenthal 461 64 . . . . .  
Totals 5,876 3,970 2,071 25,272

## TOTAL PACKER PURCHASES

	Week Ended June 5	Prev. Week	Cor.
Cattle	159,400	156,231	166,972
Hogs	191,040	205,890	226,789
Sheep	74,160	70,531	70,008

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, June 4, with comparisons:

	Cattle	Hogs	Sheep
Week to date	227,000	277,000	106,000
Previous week	274,000	317,000	134,000
Same wk. 1953	315,000	354,000	165,000
1954 to date	6,238,000	8,040,000	3,559,000
1953 to date	5,747,000	9,631,000	3,670,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending June 3:

	Cattle	Calves	Hogs	Sheep
Los Ang.	7,800	925	1,500	425
N. Portl.	2,340	450	1,200	2,550
San Fran.	1,150	210	650	6,800

## CORN BELT DIRECT TRADING

Des Moines, June 9—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:

160-180 lbs.	\$22.25@24.65
180-240 lbs.	24.25@25.60
240-300 lbs.	21.90@23.35
300-400 lbs.	20.70@23.60

Sheep:

270-300 lbs.	20.00@21.60
440-550 lbs.	16.00@19.00

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
June 3	35,000	22,000
June 4	39,500	22,000
June 5	27,000	19,500
June 7	34,000	7,000
June 8	33,000	54,000
June 9	38,000	35,500

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 8, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

## HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$25.25-25.75	None rec.	None rec.	None rec.	None rec.
160-180 lbs.	25.75-26.25	\$24.25-26.50	None rec.	\$23.00-25.75	\$26.25-26.75
180-200 lbs.	26.15-26.25	26.00-27.00	25.75-26.00	25.50-26.40	25.00-27.25
200-220 lbs.	26.00-26.25	26.00-27.00	25.75-26.00	25.50-26.40	25.00-27.25
220-240 lbs.	25.75-26.25	25.25-26.75	25.65-26.00	25.50-26.40	25.00-26.50
240-270 lbs.	25.75-26.00	24.00-25.75	24.25-25.65	23.75-26.00	23.50-25.90
270-300 lbs.	22.75-25.00	22.50-24.50	None rec.	22.75-24.00	21.75-23.50
300-330 lbs.	21.50-23.00	21.25-23.00	None rec.	20.00-23.00	21.75-22.50
330-360 lbs.	None rec.	20.25-21.75	None rec.	20.00-23.00	20.00-21.75

Medium:

160-220 lbs.	None rec.	None rec.	None rec.	19.75-25.00	None rec.
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## SOVS:

Choice:

270-300 lbs.	20.25-20.50	None rec.	20.50-21.00	21.25-22.25	22.50-23.00
300-330 lbs.	20.25-20.50	21.25-22.00	20.50-21.00	21.25-22.25	22.50-23.00
330-360 lbs.	19.50-20.50	19.00-21.50	20.00-20.50	19.75-21.50	18.75-20.50
360-400 lbs.	18.75-20.00	18.50-20.00	18.75-20.00	19.00-20.00	18.75-20.50
400-450 lbs.	18.25-19.25	17.75-18.75	18.25-19.00	18.25-19.00	17.00-19.25
450-550 lbs.	17.00-18.75	16.50-18.25	17.00-18.50	17.00-18.50	17.00-19.25

Medium:

250-500 lbs.	None rec.	None rec.	None rec.	16.00-21.75	None rec.
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## SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	25.00-26.50	None rec.	24.25-26.00	23.50-25.50	24.50-25.50
900-1100 lbs.	25.25-27.00	25.00-27.00	24.75-26.50	24.25-26.00	24.50-26.00
1100-1300 lbs.	25.50-27.00	25.75-27.25	24.75-26.50	24.75-26.25	24.50-26.00
1300-1500 lbs.	25.25-27.00	25.25-27.25	24.50-26.50	24.75-26.25	24.00-26.00

Choice:

700-900 lbs.	22.50-25.50	22.50-25.00	22.50-24.50	21.50-24.00	22.00-24.50
900-1100 lbs.	23.00-25.50	22.75-25.75	22.75-24.75	21.75-24.75	22.50-24.50
1100-1300 lbs.	23.00-25.50	22.75-25.75	22.75-24.75	22.00-24.75	22.50-24.50
1300-1500 lbs.	23.00-25.50	23.00-25.75	22.75-24.75	22.00-24.75	22.50-24.50

Good:

700-900 lbs.	20.00-23.00	20.00-22.75	19.50-22.75	19.50-21.50	20.00-22.50
900-1100 lbs.	20.75-23.00	20.25-22.75	19.75-22.75	19.75-21.75	20.50-22.50
1100-1300 lbs.	20.75-23.00	20.25-22.75	19.75-22.75	19.75-21.75	20.50-22.50

Commercial, all wts. . . . 18.00-20.75 17.75-20.25 17.50-19.75 17.50-19.75 17.50-20.50

Utility, all wts. . . . 15.50-18.00 15.50-17.75 14.00-17.50 14.50-17.50 15.00-17.50

## HEIFERS:

Prime:

600-800 lbs.	24.50-26.00	None rec.	23.25-24.75	23.00-24.25	23.50-24.50
800-1000 lbs.	24.50-26.00	24.25-25.25	23.75-25.00	23.75-24.75	23.50-25.00

Choice:

600-800 lbs.	22.25-24.50	22.00-24.25	20.00-23.75	21.00-23.50	22.00-23.50
800-1000 lbs.	22.50-24.50	22.50-24.50	20.50-23.75	21.50-23.75	22.00-23.50

Good:

500-700 lbs.	19.50-22.50	19.50-22.50	17.00-20.50	19.00-21.25	19.50-22.00
700-900 lbs.	19.50-22.50	19.75-22.50	17.50-20.50	19.00-21.50	19.50-22.00

Commercial, all wts. . . . 16.50-19.50 16.00-19.75 15.00-17.50 16.50-19.00 16.50-19.50

Utility, all wts. . . . 13.00-17.50 13.00-16.00 12.50-15.00 13.50-16.50 14.00-16.50

## COWS:

Commercial, all wts. . . . 13.50-15.00 13.50-15.00 12.50-14.50 13.50-15.00 14.00-16.00

Utility, all wts. . . . 11.50-13.50 11.25-13.75 11.00-12.50 11.25-13.50 12.00-14.00

Can. & cut., all wts. . . . 9.00-11.50 9.00-11.50 8.50-11.00 8.50-11.25 10.00-12.00

## BULLS (Yrln. Excl.) All Weights:

Good . . . . . 13.50-15.50 None rec. 13.00-15.00 13.50-14.50

Commercial . . . 14.50-15.50 16.25-17.00 14.50-15.00 15.00-16.25 13.50-14.50

Utility . . . . . 13.00-14.50 14.00-16.25 12.50-14.50 14.00-15.50 14.50-16.50

Cutter . . . . . 12.00-13.00 12.50-14.00 11.50-12.50 12.00-14.00 14.50-16.50

## VEALERS, All Weights:

Ch. & pr. . . . 18.00-22.00 21.00-23.00 19.00-21.00 18.00-22.00 20.00-23.00

Com'l & gd. . . . 12.00-18.00 16.00-21.00 14.00-19.00 14.00-18.00 15.00-20.00

## CALVES (500 Lbs. Down):

Ch. & pr. . . . 17.00-20.00 18.00-21.00 18.00-21.00 18.00-21.00 18.00-21.00

Com'l & gd. . . . 12.00-17.00 14.00-18.00 12.00-18.00 14.00-18.00 14.00-18.00

## SHEEP & LAMBS:

SPRING LAMBS:

Ch. & pr. . . . 25.25-26.00 25.00-26.25 24.50-25.25 23.00-25.50 none rec.

Gd. & Ch. . . . 24.00-25.25 23.50-25.25 22.50-24.50 23.00-25.00 25.00-25.50

## LAMBS (105 Lbs. Down) (Shorn):

Ch. & pr. . . . 19.25-20.25 19.50-20.50 None rec. 19.50-20.50 19.50-20.50

Gd. & Ch. . . . 18.00-19.25 18.50-19.75 None rec. 18.50-19.50 18.00-20.00

## EWES (Shorn):

Gd. & ch. . . . 4.00-5.00 6.00-6.75 5.50-6.75 6.00-7.50 5.00-6.25

Cull & util. . . . 3.00-4.00 4.50-6.00 4.00-5.50 3.00-6.00 3.00-4.50

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service)  
For Week Ending June 5, 1954 With Comparisons

STEERS AND HEIFERS: Carcasses		BEEF CURED:	
Week ending June 5.....	11,892	Week ending June 5.....	11,700
Week previous.....	9,500	Week previous.....	21,489
Same week year ago.....	13,995	Same week year ago.....	9,200
COW:		PORK CURED AND SMOKED:	
Week ending June 5.....	1,445	Week ending June 5.....	287,601
Week previous.....	1,240	Week previous.....	337,801
Same week year ago.....	1,183	Same week year ago.....	371,122
BULL:		LARD AND PORK FATS:	
Week ending June 5.....	579	Week ending June 5.....	5,976
Week previous.....	598	Week previous.....	10,045
Same week year ago.....	596	Same week year ago.....	15,275
VEAL:		LOCAL SLAUGHTER	
Week ending June 5.....	10,139	CATTLE:	
Week previous.....	10,859	Week ending June 5.....	9,346
Same week year ago.....	10,657	Week previous.....	10,733
LAMB:		Same week year ago.....	11,280
Week ending June 5.....	26,789	CALVES:	
Week previous.....	27,257	Week ending June 5.....	13,981
Same week year ago.....	30,583	Week previous.....	17,086
MUTTON:		Same week year ago.....	15,752
Week ending June 5.....	1,445	HOGS:	
Week previous.....	1,141	Week ending June 5.....	32,285
Same week year ago.....	937	Week previous.....	39,434
HOG AND PIG:		Same week year ago.....	37,641
Week ending June 5.....	4,140	SHEEP:	
Week previous.....	5,014	Week ending June 5.....	35,220
Same week year ago.....	5,180	Week previous.....	38,550
PORK CUTS:		Same week year ago.....	37,468
Week ending June 5.....	984,175	COUNTRY DRESSED MEATS	
Week previous.....	1,240,133	VEAL:	
Same week year ago.....	1,108,436	Week ending June 5.....	.....
BEEF CUTS:		Week previous.....	.....
Week ending June 5.....	190,020	Same week year ago.....	3,770
Week previous.....	101,067	HOGS:	
Same week year ago.....	98,053	Week ending June 5.....	.....
VEAL AND CALF CUTS:		Week previous.....	.....
Week ending June 5.....	12,945	Same week year ago.....	51
Week previous.....	6,852	LAMB AND MUTTON:	
Same week year ago.....	5,896	Week ending June 5.....	.....
LAMB AND MUTTON:		Week previous.....	.....
Week ending June 5.....	4,460	Same week year ago.....	87
Week previous.....	4,394		
Same week year ago.....	700		

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending June 5, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup> .....	10,309	11,608	34,232	39,905
Baltimore, Philadelphia.....	5,761	1,141	18,161	862
Cincinnati, Cleveland, Detroit, Indianapolis.....	15,025	7,191	52,753	10,680
Chicago Area.....	24,768	6,880	43,475	7,478
St. Paul-Wis. Area <sup>2</sup> .....	23,417	20,878	63,042	6,863
St. Louis Area <sup>3</sup> .....	14,230	9,702	46,782	12,741
Sioux City.....	10,651	5	17,013	6,194
Omaha Area.....	26,856	775	36,607	14,668
Kansas City.....	13,640	3,935	18,308	12,117
Iowa-S. Minnesota <sup>4</sup> .....	24,824	10,884	158,800	23,773
Louisville, Evansville, Nashville, Memphis.....	10,132	11,048	30,297	Available
Georgia-Alabama Area <sup>5</sup> .....	8,013	6,270	12,227	.....
St. Joseph, Wichita, Oklahoma City.....	17,140	3,922	28,242	19,078
Ft. Worth, Dallas, San Antonio.....	20,050	9,371	11,223	28,935
Denver, Ogden, Salt Lake City.....	12,162	950	9,925	9,011
Los Angeles, San Francisco Area <sup>6</sup> .....	22,888	2,826	18,846	26,623
Portland, Seattle, Spokane.....	5,949	711	7,689	6,716
Grand Total.....	266,415	107,597	608,322	225,644
Week previous week.....	301,638	127,630	714,978	232,315
Total same week 1953.....	274,416	106,029	704,023	221,686

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Detham, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama; and Jacksonville, Florida during the week ended June 5:

	Cattle	Calves	Hogs
Week ended June 5.....	3,122	2,011	4,822
Week previous (five days).....	2,889	2,121	5,285
Corresponding week last year.....	2,769	1,629	5,465

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER.

### POSITION WANTED

**NEWTON B. MILLER**  
General Consultant

Meat Packing and Allied Industries  
Offers Practical Help for Large and Small Plants, using Present Personnel. In Organization, Personnel, All Processing, Mechanical, Building, Purchasing, Advertising, Sales, and Production or Incentive Plans.

737 BELLWOOD AVE., BELLWOOD, ILL.  
(Suburb of Chicago, Illinois)  
ALL PHONES LINDEN 4-4288

### CHIEF ENGINEER

#### PLANT ENGINEER

Available July 1st. College graduate. Experienced in design, construction and repair buildings, refrigeration systems and operation, power systems, electrical or steam, and operation. All phases beef and pork kill, chill, cut to processing and shipping. 11 years' experience. Excellent references. W-254, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

### BEEF MANAGER

20 years' experience in all phases of beef operation, including breaking, boning, grading, hotel and restaurant supply operation, small stock, calf skinning, thorough knowledge of department cost, labor rates, piece work or day work. Available in July. Willing to relocate in the Middle West or West Coast. Married. 38 years old. W-255, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

**SAUSAGE MAKER:** Thoroughly experienced, also in smoked and canned meats. Age 45, desires position. Supervising experience. Also interested in selling spices, etc. W-256, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

**MANAGER or SUPERINTENDENT:** Experienced, large and small plants, practical, efficient. Slaughtering, cutting, curing, sausage, canning, rendering, etc. Excellent references. W-222, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### SALESMAN

Nationally known company with well-established business in meat and sausage packaging material wants an experienced salesman to handle their sales in Ohio and adjacent territory, with headquarters possibly in Cleveland, Ohio. This is a first class business connection and the sales possibilities and remuneration will attract a high caliber man. The job consists of handling the present volume of business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in confidence giving complete details regarding experience, age, etc. Address

W-199, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

#### SAUSAGE CASING OPPORTUNITY

For aggressive salesmen and sales organizations in the casing field or related fields. We introduce a new sausage casing which has the uniformity of artificial casings and is porous and edible as a natural casing. The prospects are unlimited. Address your inquiries to Box W-247, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

#### WANTED - SUPERINTENDENT

AN AGGRESSIVE OHIO PACKER NEEDS OPERATING MAN TO TAKE CHARGE OF ENGINEERS, FOREMEN AND MAINTENANCE CREWS. GOOD KNOWLEDGE OF REFRIGERATION AS APPLIED TO BEEF PACKING IS A NECESSITY. SUPERVISORY ABILITY ALSO REQUIRED. THIS IS A JOB FOR A HIGH TYPE MAN AND THE PAY WILL BE SATISFACTORY. W-248, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER:** Medium sized, full line packer in southeast needs man with proven ability, to handle growing sales department. Wonderful opportunity for the right man. Give complete details of past experience, salary expected, etc. in first letter. W-246, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### SAUSAGE MAKER

Top experienced man to manufacture a complete line of strictly Kosher meat products. State salary expected and enclose references from previous employment. W-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. SALES REPRESENTATIVE. 2-complete line of

**SALESMAN:** Calling on meat packers, to sell full line of spices, seasonings, binders, etc. Experienced man with sausage making knowledge preferred, for one of the leading houses in the field. Two territories open: In central southern states and Texas, Arkansas and Oklahoma. Good future for qualified man. FIRST SPICE MIXING CO., 19 Vestry St., New York 13, N.Y.

#### SALES SUPERVISOR

Experienced aggressive man wanted for responsible position which may lead to sales manager's job. The company is one of the most progressive in the east, employing 1100 employees and 48 salesmen. Must have proven sales record handling independent and chain trade. Reply in confidence giving complete details. W-240, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

#### BONELESS BEEF MANAGER

Capable taking full charge selling and managing boneless beef department independent Chicago packer. Salary open. Write for interview giving full details past experience. W-257, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois

**ESTABLISHED MEAT PACKING FIRM:** Desires salesman with car, willing to travel, New York, New England states, metropolitan New York City area. Experienced retail or institutional frosted food field, meat background preferred. State age, experience and salary desired, first letter.

# CLASSIFIED ADVERTISING

## PLANTS FOR SALE

### ACTION!

That's what this owner wants—ill health forces him to retire from this MODERN MEAT PLANT with sausage manufacturing and slaughter house. Large modern building approx. 15,000 sq. ft. area, several acres of land, excellent equipment, including several delivery trucks. Located in Southern Wisconsin. Total price less than cost of equipment alone. LIBERAL TERMS AVAILABLE.

For more information contact:

**UNITED REAL ESTATE CORP.**  
1212 E. Washington Ave. Madison, Wis.  
Phone: 6-8391

Or

Contact our representative at the Palmer House in Chicago on June 15 or 16 for pictures and full details.

**FOR SALE:** In Colorado: Slaughtering plant, thirty beef or one hundred sheep or hogs daily, modern killing and rendering machinery and feed lots in connection; doing a good business in city of sixty thousand. F8-220, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT FOR SALE

**FOR SALE:** Send us your inquiries for 8/8 Aluminum, Dopp Jacketed Kettles; Filter Presses; Curb Presses; Cookers; Lard Rolls; Grinders; Stuffers; Mixers; Cutters; Expellers, etc. We buy your idle equipment and plants.  
**CONSOLIDATED PRODUCTS CO., INC.**  
72 Bloomfield Street, Hoboken, N. J.  
Tel. HO 3-4425 (N.Y. Tel: BA 7-0600)

**YORK ICE MAKER:** Model DER, complete with 10 H.P. Compressor and Motor. Capacity, four tons chipped ice per day. F.O.B. Ohio. Best offer. Very recently rebuilt and reconditioned. W-259, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

300# Buffalo Silent Cutter, 25 hp motor, Perfect \$890.00; 400# Randall Mixer, 5 hp motor, 6 months old, \$850.00; 24"x12" Condenser, never used, \$1150.00; Baker 7 ton Ice Machine, used 60 days, \$575.00; 258 Enterprise Grinder, 5 hp motor, 6" plate, New, \$490.00; Fat Cuber, New, \$295.00; Frozen Meat Slicer 10,000# per hour, Perfect, 1,000 Stainless 8 prong Bacon Hangers, very good, \$21 ea.; Globe #1128, 30"x4" Grindstone, New \$165.00; 260B Buffalo Grinder, 20 hp motor, like new, \$975.00; (5) Clark Lift Jacks, new, \$29.00 ea.; Globe 29579, Stick Washer, new, \$750.00.

F8-220, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.



### ANDERSON EXPELLERS

All Models. Rebuilt, guaranteed.

We Lease Expellers.

PITTOCK & ASSOCIATES, Glen Riddle, Penna.

ONE MODEL No. 4A John E. Smith Sons Standard Mixer. 1000# capacity, complete with 10 HP. motor, 3 phase, 60 cycle, 220 volts. In good condition, with new paddle gears. Price \$700.00 F.O.B. The J. Fred Schmidt Packing Company, Columbus, Ohio.

ANCO No. 614: 300 ton, electrically driven Hydraulic Press, excellent condition, in operation now. Price \$2,850.00. Tucson Tallow Company, Inc., Rt. 9, Box 580A, Tucson, Arizona.

**FOR SALE:** 1952 two-ton Dodge truck, good insulated body, new motor, box inside 9 1/2' x 7'; \$1900.00. KEARNEY PACKING CO., Kearney, Nebraska, Phone 34501.

ONE USED: French Oil 1100 ton press, thirty inch curb by forty inches long. For particulars write to P. O. Box 1174, Youngstown, Ohio.

USE THESE CLASSIFIED ADS

## EQUIPMENT WANTED

**WANTED: USED VOTATOR.** State size, age, condition, price, etc. to Box W-226, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED: 1000 ton curb presses** lard roll, filter press and cooker. Mitts & Merrill Hog. Contact Box EW-36, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

**WANTED: Good used ammonia compressor,** approximately 15 ton capacity. Give full particulars. Reply to EW-252, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MISCELLANEOUS

**WANTED TO BUY:** Fowl hearts, gizzards and stock yards by-products. NORTHWOOD FUR FARM, CARY, ILL.

**SALES REPRESENTATIVE:** Complete line of seasonings, spices and binders in well established midwest territory open for experienced salesman contacting food processors and manufacturers. Knowledge of meat packing and allied industry helpful. Reply in confidence giving complete details. W-250, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## BUSINESS OPPORTUNITIES

**INVEST:** Individual familiar with rendering and hide business to invest with another party to buy out going business doing better than \$500,000 annually. Located in east. Write stating experience and business background. W-253, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

### MEAT SAMPLING KNIVES

Folding pocket knife for gift and advertising use. Stainless steel blade five inches long. Imitation ivory handle imprinted with your name—\$1.75 each. Write for catalog.

LOUIS M. GERSON CO.

58 Deering Road Mattapan 26, Mass.

**WANTED:** A good line of canned meats and dry sausage for Pittsburgh and surrounding area, by experienced man. W-260, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago, Illinois.

**FOR RENT:** Food processing plant; two steam jacketed kettles, walk-in refrigerator, meat grinder, 8 food electric revolving table, scales, miscellaneous equipment. Near 83rd & South Chicago Avenue, So 8-3110. Call Monday to Friday, 9 to 5.

### YOUR PACKAGED MEATS

#### NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION

3804-06 N. Clark St. Chicago 13, Illinois

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

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**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

# BARLIANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly

## PLANT LIQUIDATION SALE PARIS PROVISION CO. PARIS, ILLINOIS

Thursday & Friday—June 17th & 18th  
**BE SURE TO SEE OUR FULL PAGE AD THIS ISSUE, PAGE 23, GIVING DETAILED INFORMATION ON THIS WELL MAINTAINED MACHINERY AND EQUIPMENT THAT IS AVAILABLE FOR IMMEDIATE DELIVERY.**

### Kill Floor

6947—BEEF HOIST: Le Feill, mdl. #1005-10 double action type, with 30" chain, 2000# cap., 68 fpm., 5 HP. gear head mtr. New, never-used. \$ 850.00  
6946—LANDER: Dupps #17C. New, never-used. 225.00  
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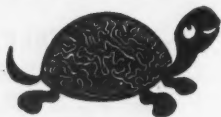
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